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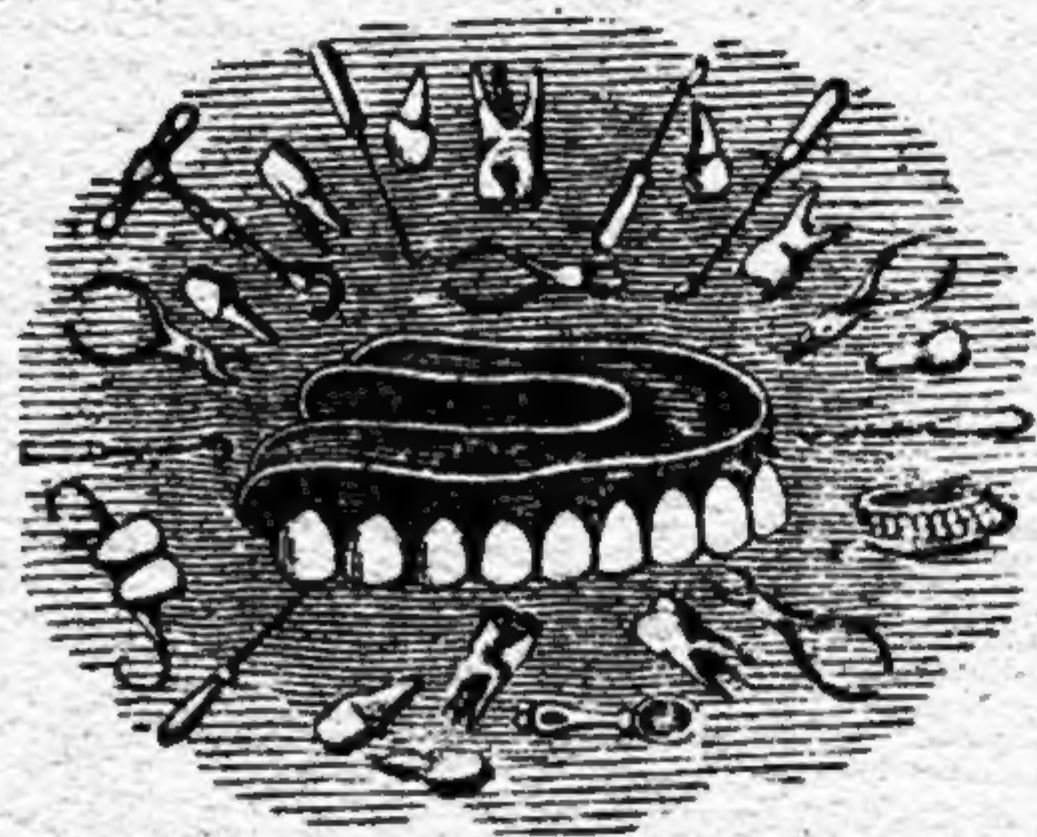
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❖ BREAD. ❖

YEAST FOR BREAD.—Three or more grated potatoes; boil a very few hops in pint of water a few minutes; strain on the potato; add boiling water and cook over hot water till about the consistency of thick cream. Add heaping teaspoonful salt, one-half cup sugar. When cool as warm new milk add sweet yeast, and raise.—Mrs. C. F. A. Johnson.

POTATO YEAST.—Pare and grate four large potatoes; add one cup sugar, one-half cup salt; scald with two quarts water. When lukewarm add one cup yeast.—Mrs. G. H. Garrison, Mapleton.

BREAD.—Sift three quarts flour in a deep dish; make a hole in the middle; put in small cup yeast. Put into a pint of hot water a piece of butter size of an egg. Make blood warm with cold water. Mix as stiff as you can well mould easily. Knead twenty minutes or half an hour till a print of the finger does not remain. Rise and mould into loaves, and rise again. Bake rather slowly.—Mrs. C. F. A. Johnson.

MILK BREAD.—One pint of boiling water, one pint of new milk, one teaspoonful soda, same of salt, flour enough to form a batter. Set it to rise, after which add sufficient flour to form a dough, and bake immediately.

PARKER HOUSE ROLLS.—Two quarts flour. Make a hole in the middle and put in one teaspoonful white sugar, butter size of an egg, one pint cold boiled milk, a little salt, one teacupful good yeast. Let stand over night without kneading. In the morning knead thoroughly. Then let it rise in a cool place till noon. About two hours before baking roll out thin and cut with a pint pail cover. Butter half the top and double it over. Let it rise until light, and bake fifteen or twenty minutes.—Mrs. J. I. Roberts.

ROLLS, No. 1.—One quart scalded milk, one cup yeast, butter half the size of an egg, two tablespoonfuls sugar, flour to make a thin batter. When raised stir in all the flour required to make in rolls, then let it rise again. When ready stir ten minutes, then roll and cut out, butter one side and double half over, knead as little as possible. Put them in a tin as close together as you can and not get them out of shape. Raise and bake.—Annie D. Wiggin.

ROLLS, No. 2.—One egg, one tablespoonful of sugar, one measure of Horsford's Bread Preparation (or two heaping tea-

spoonfuls acid and one moderately heaping teaspoonful soda, of the Bread Preparation) two cups of flour, salt. Mix about as thick as cake with cold water. Bake in Gem pans.—Mrs. T. H. Phair.

YEAST ROLLS. — One quart cold boiled milk, two quarts flour, one large tablespoonful butter rubbed into the flour. Make a hole in the middle of the flour. Take one full cup yeast, one tablespoonful sugar, add the milk and pour into the flour. Let it stand as it is until morning, then knead it hard and let it rise. Knead again at four in the afternoon. Cut out ready to bake. Let it rise. Bake.—Mrs. A. D. Phelps, Lincoln.

TEA ROLLS. — One quart flour, one teaspoonful saleratus, two teaspoonfuls cream tartar. Moisten with milk or water as for biscuits. Roll one-half inch in thickness, spread with butter, sprinkle with sugar, and roll up as you would jelly cake. Cut the slices one inch thick and bake.

MUFFINS. — One tablespoonful butter, two tablespoonfuls sugar, two eggs. Stir all together. Add one cup sweet milk, three teaspoonfuls baking powder; flour to make a stiff batter. Bake twenty minutes in a quick oven.—Alice M. Hoben, Gibson, N. B.

RUSKS. — One teacupful yeast, one teacupful warm milk, one teacupful sugar, one-half cup butter. Make up over night, knead soft, knead down in the morning again. Rise cold till four o'clock, and make out in rolls; rise and bake.—Mrs. W. C. Spaulding, Caribou.

BREAKFAST BISCUIT. — Sift one quart of flour, a teaspoonful of salt and one measure each of acid and soda (or two heaping teaspoonfuls acid and one moderately heaping teaspoonful soda) of Horsford's Bread Preparation; add half an ounce of butter; mix well together; add milk enough to make a thin batter; roll out the dough, dredge flour over it, cut out the biscuits, place them on a buttered tin, and bake in a quick oven.

SOUR MILK BISCUIT. — Two quarts flour, two teaspoonfuls soda, one teaspoonful salt sifted with the flour twice or three times, one quart sour milk. Cream or butter can be added, but have only one quart of mixing.—Mrs. C. P. Ferguson, Maysville.

CRACKERS. — One quart flour with two ounces butter rubbed in, one teaspoonful soda in a wine glass of warm water, one-half teaspoonful salt, and milk enough to roll. Beat it half an hour with a pestle. Cut in round cakes; prick them and bake till crisp.—Miss Parloa.

POP-OVERS. — One cup milk, one cup flour, one egg, a little salt. Bake in a quick oven. Eat with butter.—Mrs. A. D. Phelps, Lincoln.

BROWN BREAD, No. 1. — Two and one-half cups corn meal, one and one-half cups graham or rye meal, one cup molasses into

which is beaten three even teaspoonfuls soda, one teaspoonful salt. Thin with good milk, quite thin. Steam four or five hours. Set in hot oven about half an hour.—Mrs. C. F. A. Johnson.

BROWN BREAD, No. 2. — Two cups Indian meal, one cup flour, two cups sweet milk, one cup sour milk, one teaspoonful each of salt and saleratus, two thirds cup molasses. Steam three hours. — Mrs. L. R. K., Caribou.

BROWN BREAD, No. 3. — One pint of Indian meal, one-half pint of rye, one-half cup of molasses and a little salt; mix with cold water to the consistency of griddle cakes; one teaspoonful of soda. Pour into an iron pan and cover with another and bake three hours.

BROWN BREAD, No. 4. — One cup of corn meal, one cup of graham flour, one cup of wheat flour, one-third cup of molasses, three teaspoonfuls of soda, two teaspoonfuls of salt, four cups of milk.—Myrtie E. Parker.

INDIAN MUFFINS. — Two eggs, two tablespoonfuls sugar, two tablespoonfuls butter, two cups milk, one teaspoonful soda, two teaspoonfuls cream tartar, two and one-half cups wheat flour, one and one-half cups Indian meal, a little salt. Bake twenty minutes.—Mrs. A. J. Miles.

CORN MEAL CAKE. — One cup corn meal, one cup flour, one cup milk, one-half cup sugar, two eggs, piece of butter size of an egg, one teaspoonful cream tartar, one-half teaspoonful soda. —Mrs. B. Rideout.

SUPERIOR JOHNNY CAKE. — One pint cream, one-half pint meal, two eggs, two tablespoonfuls wheat flour, one-half teaspoonful of soda, salt to taste. Bake in quick oven.—Mrs. Clara C. Dickey, Spragueville.

LIZZIE'S JOHNNY CAKE. — One and one-half cups Indian meal, one egg, one cup flour, one and one-half cups sweet milk, one tablespoonful sugar, one-half teaspoonful salt, one teaspoonful cream tartar, one-half teaspoonful soda.

GRAHAM ROLLS, No. 1. — One-half cup of graham flour, two and one-half cups flour, one tablespoonful of sugar, one-half cup of yeast, teaspoonful of salt, milk enough to make a thick batter; mix over night; in the morning add a scant half teaspoonful of soda, and one tablespoonful of melted butter. Bake in Gem pans.

GRAHAM ROLLS, No. 2. — Two cups buttermilk, one egg, one teaspoonful saleratus, one large tablespoonful sugar, graham flour enough to make a stiff batter. Bake in a roll pan in a hot oven. —Mrs. W. H. Ryan.

GRAHAM BREAD. — Two cups white bread sponge; add two tablespoonfuls brown sugar; graham flour to make a stiff batter; let it rise, then add graham flour enough to knead, but not very stiff. Raise and bake.—Mrs. T. Hoben, Gibson, N. B.

GRAHAM GEMS. — One cup sweet milk, one cup sour milk, one teaspoonful soda, one teaspoonful salt, one-half teaspoonful sugar, graham flour to make a stiff batter.—A. J. S.

BREAKFAST CAKE. — Five cups corn meal, three cups rye meal. Mix over night with warm water and two great spoonfuls yeast. In the morning add one-half cup molasses into which has been beaten one-half small teaspoonful soda, a little salt; not too stiff; bake about half an hour; split and butter. To be eaten with a knife and fork. These proportions make a cake for large family. Take half for small family.—Mrs. C. F. A. Johnson.

RYE MUFFINS. — One and one-half cups rye meal, one-half cup flour, one and one-half cups milk, one-half cup molasses, one egg, two teaspoonfuls cream tartar, one teaspoonful soda.—Mrs. A. D. Phelps, Lincoln.

HORSFORD CORN GEMS. — One-half pint finely-bolted corn meal, one-half pint flour, one tablespoonful white sugar, half a teaspoonful of salt and one measure each of acid and soda (or two heaping teaspoonfuls acid and one moderately heaping teaspoonful soda) of Horsford's Bread Preparation; mix together thoroughly while dry. Then add two well-beaten eggs and cold sweet milk, or milk and water to make a moderately thin batter; bake in Gem pans or muffin rings.

BUCKWHEAT CAKES. — One cup of flour, two cups of buckwheat, one cup of yeast, one tablespoonful sugar and a little salt; mix with enough water to make a stiff batter, and set to rise over night. In the morning add enough water to make the batter run when poured on the griddle. They are nice with a little Indian meal instead of flour.

BLUEBERRY CAKE. — Two cups of sugar, two cups of milk, three eggs, one teaspoonful of cream of tartar, two of soda, two cups of blueberries; mix as stiff as for any cake.—M. E. P.

RYE DROP CAKES. — Three cups sour milk, one-half cup molasses, a heaping teaspoonful soda, salt; add meal enough to make a thick batter, and drop into hot Gem pans.

RICE MUFFINS. — One cup uncooked rice; steam or boil in the afternoon or evening so it will be soft and warm at mixing; add a cupful more or less of milk, one-half cup yeast, a little salt, two spoonfuls sugar, flour enough to make a stiff batter or dough. In the morning add two beaten eggs and two spoonfuls butter, and bake in muffin rings or use for fritters.—H. M. Johnson, Bangor.

BUNS, No. 1. — Three cups new milk, one cup sugar, one-half cup yeast; make a stiff batter at night; in the morning add one-half cup butter, one and one-half cups sugar, currants, raisins, flour to knead. Butter the hands; make into shape the same as biscuit; let them rise until light.—A. J. S.

BUNS, No. 2. — One pint new milk, one-half cup butter, one

cup each sugar and raisins, one-half cup yeast; make a batter at night of the milk, melted butter and yeast and pour into a dish of flour, cover and set in a warm place; add the rest in the morning and knead quite hard. Let it rise very light; do not knead, but take out pieces as large as small eggs and roll into balls; put closely together in a pan; let them rise very light, and bake in quite brisk oven; use new yeast.—Mrs. Hayward.

BUNS, No. 3. — One large coffee cup warm milk, one-fourth cake of yeast, salt; make sponge and let rise; when light work into a dough, adding one-half cup sugar, one egg, butter twice the size of an egg; let it rise; roll into a sheet, butter it, and cut into strips three inches wide and six inches long; fold not quite in the middle; let it rise again and bake. When in a dough if it rises before you are ready push it down.—Mrs. T. Hoben, Gibson, N. B.

BROWN BREAD TOAST. — Toast the slices of bread; put in the dish for the table, and pour over the toast a bowl of thick cream with a little salt. Put in the oven till it heats through.—Mrs. T. Hoben, Gibson, N. B.

CAULIFLOWER ON TOAST. — Break a head of cauliflower into separate divisions, and soak in salt water some little time before using; boil in water until tender enough to pierce easily with a fork; toast slices of bread a light brown, lay a bit of cauliflower on each, and pour over it some cream sauce. Sauce: one pint of milk thickened with one tablespoonful corn starch, a piece of butter the size of an egg; season with salt and pepper.—Mrs. S. P. Johnson, Bangor.

CREAM TOAST. — Two cups sweet milk scalded, one tablespoonful flour well mixed in a little cold milk, salt to taste; stir all together while boiling three minutes; add one cup or one-half cup cream, and let it come again to the boiling point; have the toasted bread soaked in just enough hot water to be all taken up and pour on the cream sauce just before serving.—Mrs. A. J. Selfridge.

GERMAN TOAST. — Beat lightly two eggs, add a little milk; pour this over slices of bread; fry in butter.—Mrs. Glidden.

EGG TOAST. — Beat four eggs together, then put two tablespoonfuls butter into a saucepan and melt slowly; pour in the beaten eggs and cook soft without boiling; add a little salt; have ready some buttered toast and spread over. Serve hot.—Mrs. A. J. Miles.

GRIDDLE CAKES. — One quart of sifted flour, one measure each of acid and soda (or two heaping teaspoonfuls of acid and one moderately heaping teaspoonful of soda) of Horsford's Bread Preparation, a teaspoonful of salt. Beat separately the yolks and whites of three eggs, add to the yolks an ounce of creamed butter and a scant quart of milk; stir this into the flour, add the beaten

whites quickly and cook on a greased soap-stone or iron griddle. When currants, whortleberries, etc., are used in griddle cake batters, they should be first dredged with flour.

HORSFORD BUCKWHEAT CAKES. — Sift together a pint of buckwheat flour, half a pint each of fine yellow meal and wheat flour, a teaspoonful of salt, one measure each of acid and soda (or two heaping teaspoonfuls acid and one moderately heaping teaspoonful soda) of Horsford's Bread Preparation; mix well and add half a gill black molasses, and just before cooking add a scant quart of milk; mix quickly and bake; they will not brown nicely if water is used. To take away the peculiar raw taste of the yellow meal, scald it occasionally, and then dry it in a cool oven or over the range, and when dry rub it through the sieve; but this is hardly necessary except the meal predominates in the item to be cooked.

❖ CAKE. ❖

ALMOND CAKE. — One cup of sugar, one-half cup of butter creamed together; whites of three eggs beaten stiff; one half cup of water; level teaspoonful of soda, two of cream tartar, two cups of flour. Flavor with almond very slightly. Blanch one cup of almonds; chop a few into the cake last, leaving enough to cover the cake after it is in the baking pan ready for the oven.—Mrs. C. F. Daggett.

ANGEL CAKE, No. 1. — Take one cup of flour and put into it a scant half measure each of acid and soda (or one small teaspoonful acid and a scant half teaspoonful soda) of Horsford's Bread Preparation; sift the whole four times. Beat the whites of eleven eggs to a stiff froth, and then beat in one and one-half cups sugar and a teaspoonful vanilla. Add the flour and beat lightly but thoroughly. Bake in an ungreased pan, slowly, forty minutes. When done turn it over to cool; place something under the corner of the pan so that the air will circulate underneath and assist the cooling. Cut it out when cool.

ANGEL CAKE, (Unfailing) No. 2. — Whites of twenty eggs whipped thoroughly. Two cups powdered sugar sifted four times, two cups flour; sift four times, then once more adding two teaspoonfuls cream tartar. Now sift the sugar carefully into the eggs; then add the flour slowly, using the sieve for the purpose. Flavor with lemon. Bake in an angel cake tin (mine is a five quart pan with tube in it) a little more than an hour. Do not grease the tin. This angel cake will cut in thirty pieces.—Florence C. Porter, Caribou.

APPLE FRUIT CAKE.—Take two and one-half cups dried apples; cook in warm water half an hour, then put them into two cups molasses and simmer two hours. Take three eggs, one cup sugar, one cup sweet milk, one cup butter, two teaspoonfuls soda, four cups flour. Add fruit and all kinds of spice.—Mrs. G. K. Nuttall.

AVON SNOW CAKE.—One cup butter, two cups sugar, three cups flour, one cup milk, the whites of five eggs, one teaspoonful cream tartar, one-half teaspoonful soda and flour.—Mrs. S. M. Goodhue.

BLUEBERRY CAKE.—Two cups of sugar, two cups of milk, three eggs, and one teaspoonful cream tartar, two of soda, two cups blueberries, mix as stiff as any cake.

BERWICK SPONGE CAKE.—Three eggs, beat two minutes; add one and one-half cups sugar, beat five minutes; one cup of flour with one teaspoonful cream tartar, beat two minutes; one half cup water or milk with one-half teaspoonful soda, beat one minute; one cup more of flour, a little salt, beat two minutes. Flavor with lemon. Bake in quick oven twenty minutes.—Mrs A. E. Wight.

SPONGE CAKE, No. 1.—Beat well four eggs, two cups sugar, piece butter size of an egg, one cup of milk, two and one-half cups flour, two teaspoonfuls cream tartar, one teaspoonful soda, one teaspoonful lemon.—Mrs. L. T. Manson.

SPONGE CAKE, No. 2.—Into a froth made of seven eggs and two teacupfuls sugar stir two coffeecupfuls flour mixed with one teaspoonful saleratus and two teaspoonfuls cream tartar. Flavor with lemon or almond.—Mrs. W. H. Goodhue.

SPONGE DROPS.—Beat to a froth three eggs and one teacupful sugar. Stir into this one heaping coffeecup flour, in which one teaspoonful cream tartar and one-half teaspoonful saleratus are thoroughly mixed. Flavor with lemon. Butter tin sheets with washed butter, and drop in teaspoonfuls about three inches apart. Bake instantly in a very quick oven. Watch closely as they will burn easily. Serve with ice cream.—Allie Messer, Lincoln.

BLUEBERRY CAKE.—Two cups sugar, two cups sweet milk, three eggs, one teaspoonful cream tartar, one-half teaspoonful soda. Make the batter stiff as cup cake and add two cups berries.—Mrs. John H. Judd.

BIRTHDAY CAKE.—Four cups flour, two cups sugar, one cup butter, one cup sour milk, one teaspoonful soda in milk, four eggs, one pint stoned rasins, one cup currants, one-fourth pound citron, one teaspoonful all kinds of spice, one teaspoonful vanilla.—Mrs. L. T. Manson.

CORNUCOPIAS.—Two eggs, one-half cup of sugar, one-half cup of flour, a pinch of salt, half teaspoonful of cream tartar, one-

fourth of soda in teaspoonful of cold water. Bake in round tins five inches in diameter. The instant they are baked roll them into the form of horns, and fasten them where they lap with white of egg. Fill with stiff whipped cream, sweetened and flavored, or with Russe. A few pounded almonds (blanched) added to the cake mixture improves it.

CALLA LILIES. (Sponge for). — One-half pound sugar, five ounces flour, two teaspoonfuls cream tartar, six eggs, one teaspoonful soda, two teaspoonfuls lemon. Bake in small round tins and form in shape as soon as taken from tins. Beat sweet cream as for cream pie; place a little in the heart of each calla with a piece of jelly in center of cream to resemble the flower.—Mrs. E. E. Parkhurst, Maysville.

CARAMEL CAKE, No. 1. — One cup sugar, one-half cup butter, one-half cup milk, two eggs, one teaspoonful cream tartar, one-half teaspoonful soda, two cups flour. Caramel: two cups sugar, two-thirds cup milk, butter size of an egg. Boil ten minutes. One teaspoonful vanilla. Beat until cool.—Mrs. Chas. Church.

CARAMEL CAKE, No. 2. — One and one-half cups sugar, three-fourths cup butter, one-half cup of milk, two and one-fourth cups flour, three eggs, one small teaspoonful soda and two teaspoonfuls cream tartar. Bake in jelly tins. Filling: two scant cups sugar, two-thirds cup milk, butter size of small egg, one teaspoonful vanilla. Boil ten minutes, and beat till cold.—Ida M. Piper, Lincoln.

COCOANUT CAKE. — Two well beaten eggs, two tablespoonfuls butter, two cups prepared cocoanut, one cup sugar, one-half cup milk, one teaspoonful cream tartar, one-half teaspoonful soda. Soak the cocoanut in milk.—Mrs. Owen.

SURPRISE CAKE. — One egg, one cup of sugar, one-half cup butter, one cup sweet milk, one teaspoonful soda, two of cream tartar. Use enough sifted flour to make the proper consistency, and you will be surprised to see its bulk and beauty.—Mrs. M. Dunn.

CURRENT CAKE. — One egg, one-half cup butter, one cup sugar, one-half cup sweet milk, one cup currants, two cups flour, one teaspoonful cream tartar mixed in the flour, one-half teaspoonful soda dissolved in the milk, a pinch of salt, essence of lemon or a little peel. Beat all quickly together, and bake in a loaf or flat pan.—Mrs. Banfill.

CORN STARCH CAKE. — Whites of three eggs, one-half cup corn starch, one-half cup butter, one-half cup milk, one cup of sugar, one-half teaspoonful cream tartar, one-fourth teaspoonful soda. Flavor with lemon.—Mrs. E. P. Grimes, Caribou.

COFFEE CAKE, No. 1. — Five cups flour, one cup butter, one

cup of cold coffee prepared as for the table, one cup molasses, one cup sugar, raisins, one teaspoonful soda, one teaspoonful each of all kinds of spices. — Mrs. B. Rideout.

COFFEE CAKE, No. 2. — One cup cold, strong coffee, one cup butter, one cup sugar, one-half cup molasses, five cups flour, one cup raisins stoned and chopped, one cup currants, one teaspoonful soda, two eggs, all kinds of spice. — Mrs. C. F. Plumly, Lincoln.

COMMON POUND CAKE. — One cup butter, one cup sugar, one and one-half cups flour, four eggs, one-half teaspoonful cream tartar, one-fourth teaspoonful soda, nutmeg.

CREAM PUFFS, No. 1. — Stir into two cups boiling water one scant cup butter, two cups flour. Stir quite smooth. When cool add five eggs well beaten, and one scant teaspoonful soda. Bake in a very quick oven. When cold cut open and fill with cream. Cream: two cups milk, two eggs, one tablespoonful flour, sugar to taste. — Mabel H. Piper, Lincoln.

CREAM PUFFS, No. 2. — One cup boiling water on stove, one-half cup butter. While boiling stir in one cup dry flour; cool; break in three eggs and stir five minutes. Drop on buttered pan (do not touch while baking); bake twenty-five minutes in a quick oven. Cream: one egg, one cup milk, one-half cup sugar, two teaspoonfuls flour. This will make twelve. — Mrs. O. H. Chesley, Lincoln.

CREAM CAKES. — Boil together one-half pint water and three-fourths cup flour; stir in slowly five eggs. One-half teaspoonful soda. Bake twenty minutes. — Mrs. Howland.

CREAM CAKE. — One cup butter, two cups sugar, four eggs, three cups flour, one cup sweet milk, one teaspoonful soda, two teaspoonfuls cream tartar. Cream: beat one egg, stir in one cup sugar, one-half cup flour, then add one-half pint boiling milk. Flavor with vanilla. — Mrs. Ben Sprague, Spragueville.

CHOCOLATE CAKE, No. 1. — One cup butter, one and one-half cups sugar, one-half cup milk, five eggs, three cups flour, one teaspoonful of soda, two teaspoonfuls cream tartar, teaspoonful lemon. Frosting: whites of two eggs, one square Baker's Chocolate, sugar to thicken, lemon. — Mrs. B. Rideout.

CHOCOLATE CAKE, No. 2. — One cup sugar, one-half cup butter, yolks of three eggs, and white of one, one-half cup milk, one and one-half cup flour, two teaspoonfuls cream tartar, one teaspoonful soda. Bake in three layers in a quick oven. Filling: whites of two eggs, one cup of sugar, four tablespoonfuls grated chocolate, one teaspoonful vanilla. Beat well together and spread between the layers and on top. — Mrs. G. W. Mosher.

CHOCOLATE CAKE, No. 3. — One and one-half cups sugar, one-half cup butter, one-half cup milk. Mix together and add one-fourth pound chocolate, five teaspoonfuls sugar, three teaspoon-

fuls boiling water, three eggs, one teaspoonful cream tartar, one-half teaspoonful soda, one and three-fourths cups flour; bake in two tins, and put chocolate frosting between the cakes and on top.—Mrs. Freeman.

CHOCOLATE CAKE, No. 4. — Two cups sugar, one cup butter, one cup milk, three cups flour, three eggs, one teaspoonful cream tartar, one-half teaspoonful soda. Beat butter and sugar together; add yolks of eggs, then the beaten whites; dissolve soda in the milk; rub the cream tartar in the flour and add last. Bake in two layers. Filling and frosting: two cups white sugar, one-half cup of water. Let it boil until it begins to rope, no longer; take it from the stove, and set the pan in cold water; stir until it looks white and begins to grow stiff; add the whites of two eggs well beaten, stirring them in thoroughly; add two ounces of Baker's Chocolate, more if liked; flavor with vanilla. Spread between the cakes and on the top. This is to be a day old when eaten.

CHOCOLATE FROSTING, No. 1. — One and one-half cups sugar, one-half cup milk, piece of butter size of a nutmeg, two squares chocolate; scrape and mix to a paste with boiling water. Boil the sugar, milk and butter seven minutes; place in a bowl and add the chocolate paste; stir until the mixture becomes thick, then spread. Should it become too hard to spread smoothly, stir in a little boiling water.—Mrs. W. H. Cook.

CHOCOLATE FROSTING, No. 2. — Five tablespoonfuls cream, ten tablespoonfuls sugar, two tablespoonfuls chocolate. Boil five minutes; beat one and one-half minutes; spread rapidly.—Mrs. Clark, Caribou.

CHOCOLATE FROSTING, No. 3. — One square of chocolate, one cup of sugar, yolks of two eggs, one third cup boiling milk. Boil ten minutes.—Mrs. C. H. Church.

COCOANUT JUMBLES, (Frosted). — One cup sugar, one-third cup butter, whites of two eggs and yolks of three, one-half cup milk, one teaspoonful cream tartar, one-half teaspoonful soda, two cups flour, one-half cup dessicated cocoanut. Bake like drop cakes. Nice (omitting cocoanut) for cream pie, block cake or nut cake. Frosting: four tablespoonfuls water to one cup sugar. Boil without stirring till it hairs, and stir into the stiffly beaten white of one egg with one-fourth teaspoonful cream tartar and flavoring.—Mrs. M. M. Whitney.

DELICIOUS CAKE. — Two cups sugar, one cup butter, three eggs, one cup sweet milk, one-half teaspoonful soda, one teaspoonful cream tartar, three cups flour. Beat butter and sugar together; add the beaten yolks and beaten whites; dissolve the soda in the milk; rub the cream tartar in the flour; add last.—Mrs. C. C. Crockett, Spragueville.

DOLLY VARDEN CAKE. — One cup sugar, one half cup butter beaten to a cream, whites of three eggs beaten to a froth, one-half cup milk, two cups flour, with one teaspoonful cream tartar and one-half teaspoonful soda, sifted in it, flavor with lemon. While this is baking beat the yolks of two eggs with seven teaspoonfuls sugar, and while the cake is hot and still in the pan put on this frosting and set in a dark place to harden. — Mrs. L. R. Sprague, Sprague's Mills.

ENGLISH WALNUT CAKE. — One cup butter, two cups sugar, four eggs, one cup milk, four cups flour, one teaspoonful cream tartar, one-half teaspoonful soda, one pound of nuts before cracked. — Cora Barto.

ELECTION CAKE. — One cup raised dough, one cup sugar, scant one-half cup butter, one-half cup sour milk, one egg, one cup flour, one cup rasins, one-half teaspoonful soda, spice of all kinds. — Mrs. F. E. Brown, Roxbury, Mass.

EXCELLENT CAKE. — One pound flour, three-fourths pound sugar, one-half pound butter, one cup milk, five eggs, one pound currants, one teaspoonful soda, citron and cloves. — Mrs. N. Perry.

FEATHER CAKE, No. 1. — Take two cups sugar, one-half cup butter, two-thirds of a cup milk, three cups flour, three eggs and one measure each of acid and soda (or two heaping teaspoonfuls acid and one moderately heaping teaspoonful soda) of Horsford's Bread Preparation; flavor with lemon or vanilla. This is a very nice plain cake.

FEATHER CAKE, No. 2. — One cup sugar, one cup new milk, three cups flour, two eggs, two teaspoonfuls cream tartar, one teaspoonful soda, four tablespoonfuls butter, a little salt, flavor with lemon or nutmeg. — Mrs. M. Dunn.

FRUIT CAKE, No. 1. — One and one-fourth lbs. butter, one lb. sugar (brown), one lb. flour (browned in oven), ten eggs, one lb. raisins, one lb. currants, one and one-half lbs. citron (cut in thin slices), one-half lb. almonds, one-half lb. figs. Mix as usual. Butter and sugar creamed, the beaten eggs added, then flour, and lastly fruit. — Miss E. M. Thompson, South Evanston.

FRUIT CAKE, No. 2. — One cup sugar, one-half cup butter, one-half cup molasses, three eggs, four cups flour, one cup sour milk, spices and fruits. — Mrs. A. R. Gould.

FRUIT CAKE, No. 3. — One cup sugar, one-half cup butter, two-thirds cup sweet milk, two and one-half cups flour, one teaspoonful cream tartar, one-half teaspoonful soda, one cup chopped raisins, flavor with lemon. — Mrs. Albert Ball, Mapleton.

GOLD CAKE. — One cup butter, two cups sugar, four cups flour, one cup sweet milk, the yolks of eight eggs, two teaspoonfuls cream tartar, one teaspoonful soda. Stir butter and sugar to a

cream. Beat the yolks five or six minutes, and add to the butter and sugar, scatter the cream tartar in the flour, dissolve the saleratus in the milk, put in half of the flour, add the milk, and when mixed stir in the rest of the flour. Flavor with lemon. This makes three pans.—Mrs. W. H. Ryan.

HONEY ROLLS. — One cup sugar, one egg, one cup sour cream, one teaspoonful soda, salt and nutmeg, flour to make a stiff batter. Bake in a roll pan.—Mrs. F. L. Redman, Spragueville.

IMPERIAL CAKE. — One pound flour, one pound sugar, one pound butter, one pound eggs, one pound stoned raisins, one-half pound citron, one-half pound blanched almonds, mace.—Mrs. N. Perry.

JENNY LIND CAKE. — One cup sugar, one-half cup butter (large), one-half cup milk, three eggs,—whites beaten stiff and put in last,—one teaspoonful cream tartar, one-half teaspoonful soda, two cups flour. Flavor to taste.—Mrs. Sumner Perry.

JELLY ROLL, No. 1. — Two eggs, one-half cup sugar, one-half cup flour, one-half teaspoonful cream tartar, one-fourth teaspoonful soda, a pinch of salt. Bake in long narrow tins well buttered. As soon as turned from the tin spread on jelly and roll up.—Alie Messer, Lincoln.

JELLY ROLL, No. 2. — One cup sugar, one cup flour, three eggs, three teaspoonfuls cold water, one-half teaspoonful soda, one teaspoonful cream tartar.—Delia H. Hardy.

LOAF CAKE. — One cup sugar, two eggs, one cup sweet cream, one teaspoonful soda, two teaspoonfuls cream tartar, one lemon and a pinch of salt.—Mrs. J. S. Cronkhite, Spragueville.

MARBLE CAKE, No. 1. — White part: white of four eggs, one and one half cups sugar, one-half cup butter, one-half cup sweet milk, two and one-half cups flour, one-half teaspoonful soda, one cream tartar, lemon to taste. Dark: yolks of four eggs, one cup brown sugar, one-half cup butter, one-half cup molasses, one-half cup sweet milk, one-half teaspoonful soda, one cream tartar, one cup fruit, one teaspoonful all kinds spice.—Mrs. Kilburn.

MARBLE CAKE, No. 2. — One and one-half cups sugar, one-half cup butter, one-half cup sweet milk, two and one-half cups flour, whites of four eggs, one teaspoonful cream tartar, one-half teaspoonful soda. Flavor to taste. Dark part: one-half cup butter, one cup molasses, one-half cup brown sugar, one-half cup sour milk, two and one-half cups flour, yolks of four eggs and one whole one, one teaspoonful soda, all kinds of spice.—Hope Sinclair.

MARBLE CHOCOLATE CAKE. — Make a batter as for white cake: Take out one teacupful and add to it five tablespoonfuls grated chocolate moistened with milk, and flavor with vanilla. Put a layer of white batter into the pan, then drop the chocolate with a

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spoon in spats and spread the remainder of the white over it.—Mrs. Wm. Weeks.

MAGIC CAKE. — One-half cup butter, one cup sugar, one and one-half cups flour, three eggs, three tablespoonfuls milk, one teaspoonful cream tartar, one-half teaspoonful saleratus. Mix the cream tartar in the flour. Stir butter and sugar together. Beat the yolks and whites together thoroughly. Stir all together a few minutes. Flavor with lemon or vanilla. Bake in two pans.—Mrs. W. H. Ryan.

NUT CAKE. — One cup sugar, one-half cup butter, one-half cup milk, two cups flour, one teaspoonful cream tartar, one-half teaspoonful soda, one large cup raisins, one cup nuts broken up, two eggs.—Mrs. H. D. Collins.

ONE EGG CAKE. — Stir into two heaping cups flour two teaspoonfuls cream tartar. Rub two large spoonfuls butter into a heaping cup white sugar. Add a beaten egg and a cup sweet milk in which is dissolved one teaspoonful soda and a pinch of salt.—Mrs. W. H. Ryan.

ORANGE CAKE, No. 1. — Two cups sugar, one-half cup water, two cups flour, yolks of five eggs, whites of three eggs, one teaspoonful cream tartar, one-half teaspoonful soda, one cup butter. Flavor with juice of one orange. Beat the whites of two eggs stiff, and flavor with orange. Put between and on top.—Mrs. Howland.

ORANGE CAKE, No. 2. — Peel and slice four oranges. Put one cup sugar over them and let them stand an hour. Make a plain cake, and bake in three layers. Put together with whipped cream and the sliced oranges. Do not put together until ready to serve. This makes a nice dessert when used as a pudding.—Florence C. Porter, Caribou.

ORANGE CAKE, No. 3. — Three eggs, one cup sugar, three tablespoonfuls butter, three tablespoonfuls milk, one teaspoonful baking powder, one heaping cup flour, a little nutmeg. Filling: white of one egg beaten stiff, one scant cup sugar, juice and grated rind of one orange.—Mrs. Clark, Caribou.

ONE-TWO-THREE-FOUR CAKE. — One large cup butter, two cups sugar, five eggs, four cups flour, one cup milk, one teaspoonful soda, two teaspoonfuls cream tartar. Flavor with lemon. This will make two sheets. Bake one-half plain and spice the other with one teaspoonful cassia, one-half teaspoonful cloves, one-half teaspoonful allspice and a little nutmeg. Bake in a quick oven.—Mrs. C. H. Akeley.

POUND CAKE. — One pound butter, one pound sugar, one pound flour, ten eggs, a pinch of soda. Bake in a slow oven. Rub butter and sugar together. Add eggs well beaten, a few at a time.—Mrs. Zeb. Cronkhite, Spragueville.

PLAIN DARK CAKE. — One and one-half cups sugar, one cup

molasses, three-fourths cup butter, three eggs, one cup sour milk, one cup chopped raisins, spice of all kinds, one teaspoonful soda, four cups flour. Pour hot water over raisins before stoning.—Florence C. Porter, Caribou.

PEANUT DROP CAKES. — Three dessert spoonfuls butter, one-half cup sugar, one cup flour, one egg, one-half teaspoonful cream tartar, one-fourth teaspoonful soda, three dessert spoonfuls sweet milk, one cup chopped peanuts. To be dropped on buttered tins.—Hope Sinclair.

RIBBON CAKE. — One cup butter, two cups sugar, one cup milk, three and one-half cups flour, four eggs, two teaspoonfuls cream tartar, one teaspoonful soda. Divide into three parts; bake two and into the third part put one teaspoonful ground cloves, one teaspoonful cinnamon, one-fourth teaspoonful nutmeg, one cup raisins, chopped and seeded. Put together with jelly.—Mrs L. R. K., Caribou.

SPICE CAKE. — Four eggs, one cup sugar, one cup molasses, one cup butter, four cups flour, one cup sour cream, one teaspoonful soda, all kinds of spice.—Mrs. C. Hayford, Maysville.

SIX MONTHS' CAKE. — Four eggs, four cups flour, two cups sugar, one cup molasses, one and one-half cups butter, one cup sweet milk, one teaspoonful soda, one pound raisins, one pound currants, one-half pound citron, all kinds of spice, one teaspoonful of each.—Mrs. Chas. Church.

SWEET CREAM PIE. — One-half cup milk, one cup sugar, one-fourth cup butter, one and one-half cups flour, two eggs, one teaspoonful cream tartar, one-half teaspoonful soda. This makes two cakes to be baked in round pans. Split before filling. Filling: one pint thick sweet cream, two-thirds cup sugar, vanilla. Whip to a stiff froth. Spread between and on top.—Mrs. C. C. Merryman.

SWISS CAKE. — Two eggs, one cup sugar, four tablespoonfuls melted butter, one-half cup sweet milk, one and one-half cups sifted flour, one teaspoonful soda, two teaspoonfuls cream tartar.—Mrs. Kilburn.

STRAWBERRY SHORT-CAKE. — One quart sifted flour, one teaspoonful soda, two teaspoonfuls cream tartar. Sift again, then rub in piece butter size of an egg. Milk enough to make a nice dough. Bake till a nice brown. When done turn out of the pan, and with a sharp knife cut it lengthwise and lay it open for a few minutes to let the steam escape; then set the bottom crust on the plate. Butter well, and cover quickly with the berries an inch and a half deep. To prepare the berries put sugar and cream over them.—Mrs. Bolton.

SUNSHINE CAKE. — Yolks of eleven eggs, two cups sugar, one

cup butter, one cup milk, one teaspoonful cream tartar, one-half teaspoonful soda, four cups flour, flavoring.—Mrs. W. R. Pipes.

TEA CAKE. — Two cups sugar, one cup butter, one cup milk, three eggs, one-half teaspoonful soda, one cream tartar, three cups flour. Beat butter and sugar together; add yolks of eggs, then flour, and the beaten whites of the eggs last; nutmeg.—Mrs. Annie D. Wiggin.

TUMBLER CAKE. — One tumbler molasses, one tumbler sugar, one tumbler butter, one tumbler raisins, one tumbler currants, five cups flour, four eggs, one teaspoonful soda, one teaspoonful all kinds of spice.—Mrs. Miles.

TAYLOR CAKE. — One-half cup butter, two and one-half cups sugar, one cup milk, three and one-half cups flour, two eggs, one teaspoonful cream tartar, one-half teaspoonful soda. Beat the butter to a cream. Beat in the sugar. Add the eggs well beaten, then the milk and flavoring, lastly the flour, in which the soda and cream tartar, have been thoroughly mixed.—Mrs. H. B. Thayer.

TELEGRAPH CAKE. — One cup sugar, one and one-half cups flour, two teaspoonfuls cream tartar, one teaspoonful soda, two eggs, whites beaten to a stiff froth, four tablespoonfuls cold water. Flavor with vanilla. Frosting: one-half cup sugar, one tablespoonful grated chocolate, one tablespoonful milk. Cook this while the cake is baking, and spread with a hot knife.—Mrs. E. A. Miller, Lincoln.

TEMPERANCE CAKE. — Three eggs, two cups sugar, one cup milk, one teaspoonful soda, nutmeg, flour enough to make it pour into the pan. Bake in a hot oven twenty minutes. Allspice and raisins instead of nutmeg make a good plain cake.—Mrs. Clara C. Dickey, Spragueville.

TILDEN CAKE. — One cup butter, two cups pulverized sugar, one cup sweet milk, three cups flour, one-half cup corn starch, four eggs, two teaspoonfuls baking powder, one and one-half teaspoonfuls lemon.—Mrs. A. R. Gould.

VARIETY CAKE. — One and one-half cups sugar, one-half cup butter, one half cup milk, two cups flour, three eggs, one teaspoonful soda, two teaspoonfuls cream tartar. Bake in three layers. For the middle layer take one and one-half cups raisins, seeded, one-half cup currants, one teaspoonful cinnamon, one-half teaspoonful cloves, nutmeg. Put frosting or jelly between the layers. Bake in three jelly tins.—Mrs. C. A. Messer, Lincoln.

YUM YUM CAKE. — Two eggs, two-thirds cup butter, two thirds cup sweet milk, two cups sugar, one cup dried cherries, or currants, three and one-half cups flour, two small teaspoonfuls cream tartar, one teaspoonful soda dissolved in hot water. Mix quickly, and pour into buttered tins. — Mrs. C. P. Ferguson, Maysville.

WHITE CAKE. — Whites of four eggs, two cups sugar, one small cup butter, one cup sweet milk, three and one-half cups flour, one teaspoonful cream tartar. Flavor.—Mrs. Miles.

COOKIES, No. 1. — Two cups sugar, one cup butter, two eggs, one-half cup milk, one teaspoonful cream tartar, one-half teaspoonful soda, flour to roll stiff, nutmeg.—Mrs. C. Hayford, Maysville.

COOKIES, No. 2. — Two cups sugar, two eggs, one-half cup butter, one cup sweet cream, one-half cup sweet milk, one teaspoonful soda, two teaspoonfuls cream tartar.—Mrs. J. F. Pickering, Lincoln.

COOKIES, No. 3. — One cup sugar, one-half cup lard or butter, one-half cup sour milk, one-half teaspoonful soda, just flour enough to roll. Bake quickly. No eggs are required. These are very nice if cocoanut is added.—Mrs. N. L. Jones.

SUGAR COOKIES, No. 4. — One egg, one cup sugar, one cup sour cream, one teaspoonful saleratus, Flavor with lemon. Sprinkle a little flour over the top before rolling.—Mrs. Park.

ROWINE'S SUGAR COOKIES. — Two eggs, one and one-half cup sugar, two-thirds cup butter, one-half cup sweet milk, flour enough to roll, one teaspoonful soda, two teaspoonfuls cream tartar.

FRUIT COOKIES. — One and one-half cups sugar, one-half cup butter, one-half cup sweet cream, two eggs, two thirds teaspoonful soda, one cup chopped raisins, one teaspoonful lemon, flour to roll.—Mrs. J. I. Roberts.

SPICE COOKIES. — Two cups sugar, one cup butter, two beaten eggs, four tablespoonfuls sour milk, two cups currants, one teaspoonful each of ground cloves and cinnamon, one teaspoonful nutmeg, one teaspoonful soda dissolved and beaten in the sour milk, flour to roll out.—Mrs. G. K. Nuttall.

CRUMMETS. — Two eggs, one and one-half cup sugar, one cup butter, one-half cup water or milk, one teaspoonful soda, one cup raisins chopped fine, one cup currants, all kinds of spices.—Edith Ellsworth.

JUMBLES. — Two cups sugar, one cup butter, one cup milk (sweet), four eggs, one teaspoonful cream tartar, one-half teaspoonful soda. Make stiff as pound cake. Drop in buttered tins and sprinkle with sugar. —Mrs. John H. Judd.

HERMITS. — Two cups sugar, two thirds cup butter, one cup chopped raisins, three eggs, one teaspoonful soda dissolved in one-half cup sweet milk, one teaspoonful of all kinds of spice. Mix and roll as for cookies.—Mrs. Ben. Sprague, Spragueville.

HARD GINGERBREAD, No. 1. — One cup molasses, one-half cup butter and lard mixed, one teaspoonful soda with one-half cup boiling water poured upon it, flour enough to roll. Leave two hours before rolling out.—Florence C. Porter, Caribou.

HARD GINGERBREAD, No. 2. — One pint boiled molasses, one tablespoonful ginger, one tablespoonful soda, one teaspoonful salt. Let the ginger and salt boil in the molasses. Knead ten minutes, or until the dough is smooth and shiny. Cut in squares, and score with scorer. Bake quickly.—Mrs. Freeman.

CREAM GINGERBREAD. — One cup thick cream, one cup molasses, one-third cup sugar, one egg, one teaspoonful soda, ginger, cassia, nutmeg. Mix stiff with flour.

MR. PORTER'S GINGERBREAD. — One half cup molasses, one-half cup sugar, two eggs, one-fourth cup butter, one half cup milk, two cups flour, one and one-half teaspoonfuls cream tartar, one teaspoonful soda, nutmeg.

GINGER DROP CAKE. — One teacupful brown sugar, one-half cup molasses, one-half cup sour cream, one egg, one-half tablespoonful melted butter, one cup fruit, one teaspoonful of all kinds of spice, flour to make a stiff batter. Bake in a moderate oven. One teaspoonful soda, one-half cream tartar.—Mrs. Kilburn.

VINEGAR COOKIES. — One-half cup sugar, one-half cup butter, one-half cup molasses, one egg, one teaspoonful saleratus, one teaspoonful ginger, one teaspoonful vinegar.—Mrs. Lydia Crowell, Lincoln.

OAT MEAL COOKIES. — Three cups oat meal, two cups sugar, one cup warm water, one-half cup lard, one-half cup butter, one-half teaspoonful soda, one-half teaspoonful salt. Add sugar and oat meal first; then rub in butter, then water and mix with flour thick enough to roll. — M. V. Robinson.

MOLASSES DOUGHNUTS. — One egg, one cup molasses, one cup sour milk, one-half cup sour cream, one teaspoonful soda, salt and nutmeg.—Mrs. F. L. Redman, Spragueville.

DOUGHNUTS, No. 1. — One cup sugar, one cup sour milk with a little cream in it, one egg, one teaspoonful soda, nutmeg.—Mrs. Glidden.

DOUGHNUTS, No. 2. — One cup sugar, one egg, one-fourth cup thick cream, one and one-half cups milk, nutmeg, salt, one teaspoonful soda, two teaspoonfuls cream tartar, flour enough to handle the doughnuts easily.—Mrs. C. P. Allen.

RAISED DOUGHNUTS. — Two cups milk, one cup sugar (warmed together). Add one-half cup yeast and one teaspoonful soda; nutmeg, cinnamon, flour to knead. Let rise over night.

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❖ PUDDINGS. ❖

FRUIT SAUCE FOR PUDDINGS. — One cup sugar, three dessert spoons of butter beaten to a cream, one-half cup mashed strawberries, or raspberries.—Lizzie Merrill.

FOAM SAUCE. — Scald one-half cup of milk. Beat one cup of sugar, and one egg very light, then pour into hot milk, flavor and set over steam of teakettle fifteen minutes.—Myrtie E. Parker.

CREAM SAUCE. — One cup cream, one and one-half tablespoonfuls sugar, whites of two eggs beaten stiff and whipped into the cream. Flavor.—Mrs. Sumner Perry.

MAPLE SUGAR SAUCE. — Melt over a slow fire in a small teacup water one-half pint maple sugar. Let it simmer, removing all scum. Add four tablespoonfuls butter mixed with a level teaspoonful flour and of grated nutmeg. Boil a few minutes, and serve with boiled puddings.

RASPBERRY PUDDING SAUCE. — Dilute raspberry, vinegar or shrub with boiling water until it has the right flavor; thicken over fire with a little corn starch and butter; sweeten to taste.—Mrs. A. N. Wheelock.

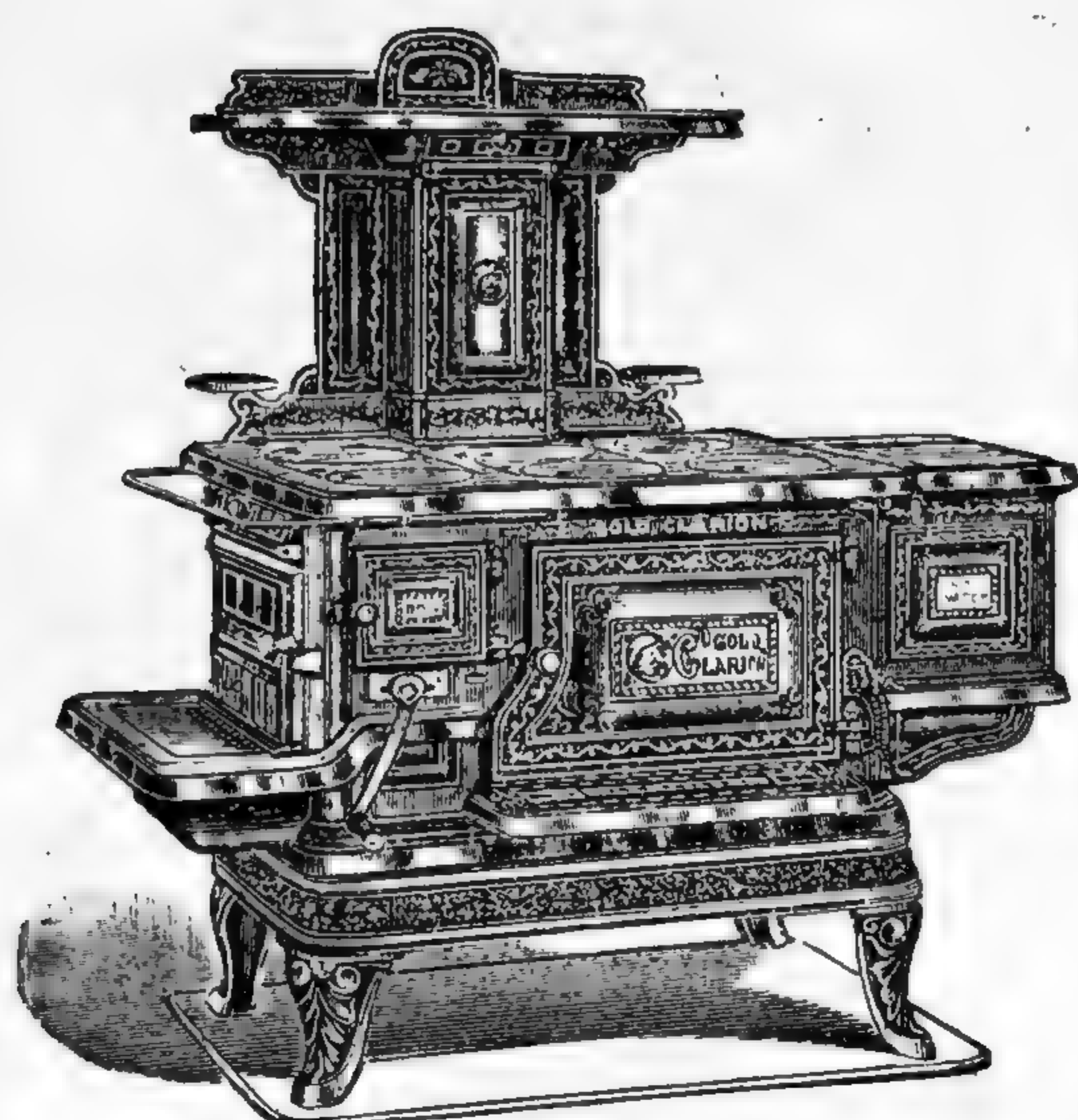
PUDDING SAUCE, No. 1. — One-half cup sugar, three dessert spoonfuls butter beaten to a cream, one-half cup mashed strawberries or raspberries.

PUDDING SAUCE, No. 2. — Take the yolks of two eggs and a cup of sugar. Beat five minutes and set over teakettle to dissolve. When sufficiently thin for sauce place in the dish ready to serve. Then add the beaten whites. Flavor with vanilla.—Mrs. C. A. Messer, Lincoln.

WEDDING PUDDING. — Four cups flour, one cup sweet milk, one cup molasses, one cup raisins, one-half cup butter, one-half cup currants, one-half cup citron, spice of all kinds, one egg, one-half teaspoonful soda. Steam three hours. Sauce: one and one-half cups sugar, one-half cup butter, one egg. Beat twenty minutes, and steam five minutes, then add the juice of one lemon.—Mrs. Owen.

TAPIOCA PUDDING. — One-half cup tapioca with one quart of milk, put to boil in the morning and cook till half-past eleven. Beat two eggs and stir into one-half cup of sugar, a little salt. Bake in an earthen dish. Beat the whites of two eggs with a little sugar and spread over the top and brown in oven.

STRAWBERRY PUDDING. — Soak one-half box gelatine in half pint water one hour; add one cup sugar and one pint boiling water, and stir all together. When nearly cold have ready one quart fresh



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strawberries and stir into it. Turn in a mold or deep dish and set away to harden. Serve with boiled custard.—Mrs. A. J. Miles.

SUET PUDDING.—One cup suet chopped fine, one cup raisins chopped and stoned, one cup sour milk, one cup molasses, three and one-half cups flour, one teaspoonful soda, spices to taste. Steam two hours.—Mrs. D. A. Stevens.

SALEM PUDDING.—One cup suet chopped fine, one cup molasses, one cup milk, one teaspoonful soda, three and one-half cups flour, two teaspoonfuls cream tartar, one cup raisins, one teaspoonful cloves, a little salt. Steam three hours.—Mrs. Messer, Lincoln.

SNOW PUDDING, No. 1.—Pour one pint boiling water on one-half box gelatine; add the juice of one lemon and two cups sugar. When nearly cold, strain. Add the whites of three eggs beaten to a froth. Beat the whole together; put in a dish and set on ice. With the yolks of the eggs, one pint milk, one-half cup sugar, two teaspoonfuls corn starch, make a boiled custard. Flavor with orange, lemon and vanilla. Pour the custard around portions of the snow placed in small dishes; then serve cold.—Mrs. W. C. Spaulding, Caribou.

SNOW PUDDING, No. 2.—One-half box gelatine dissolved in one pint boiling water, two cups sugar, whites of four eggs, flavoring; let gelatine and water stand until cold, and beat until stiff. Sauce: yolks of four eggs, two cups milk. Sweeten and flavor to taste.—Mrs. C. H. Akeley.

RICE SNOW BALLS.—Boil one pint rice in two quarts water with teaspoonful salt until soft. Put in small cups, and when perfectly cold place in a dish. Make a boiled custard of the yolks of three eggs, one pint sweet milk, and one teaspoonful corn starch. Flavor with lemon. When cold pour over the rice balls half an hour before serving. This is a very simple but nice dessert.

RICE PUDDING, No. 1.—One cup rice put in one quart milk. Boil until soft in double boiler; then add the yolks of three eggs in a little cold milk, and one cup sugar; nutmeg to taste; beat the whites, and sweeten; return to the oven and bake until brown.—Mrs. L. S. Judd.

RICE PUDDING, No. 2.—One cup boiled rice, four eggs, one cup sugar, one cup raisins, one and one-half pints milk, nutmeg and salt.—Mrs. John Cronkhite, Spragueville.

QUEEN OF PUDDINGS.—One pint bread crumbs pounded fine, one quart milk, one cup sugar, yolks of four eggs beaten thoroughly, the grated rind of one lemon, a piece of butter the size of an egg; mix and bake. Spread a layer of jelly or sweetmeats over the pudding after it is baked, and over the whole pour the whites of four eggs whipped with one cup sugar and the juice of one lemon; bake one minute.—Mrs. Owen.

CHEAP PLUM PUDDING. — One cup suet, one cup raisins, one cup currants, one cup molasses, one cup milk, four cups flour, one egg, one teaspoonful soda, two teaspoonfuls cream tartar, spices to taste; steam three hours.—Mrs. B. Rideout.

PLUM PUDDING, No. 1. — One cup milk, one-half cup sugar, one-half cup molasses, one-half cup butter, two cups flour, one cup raisins, one teaspoonful soda; steam two hours. Sauce: one cup sugar, one egg beaten with sugar, eight tablespoonfuls boiled milk; flavor with lemon.—Clara Wellington.

PLUM PUDDING, No. 2. — Two cups flour, two cups suet, one cup powdered crackers, one cup molasses, one cup chopped apples, one cup water, one large teaspoonful soda, three cups fruit, spice to taste, salt; steam three hours.—Mrs. F. L. Miles.

PLUM PUDDING, No. 3. — One bowl pounded bread crumbs, a little less than two quarts milk, one and one-half cups raisins, four eggs, one cup sugar, one-half cup molasses, one cup butter; bake slowly three hours; steam the next day about one hour. Sauce: one cup sugar, piece butter size of an egg, white of one egg; flavor.—Mrs. Geo. H. Bean.

PUFF PUDDING. — Stir one pint flour, two teaspoonfuls baking powder and a little salt into milk until very soft; place in steamer well greased cups; put into each a spoonful of batter then one of berries or any sauce convenient (either cranberry or gooseberry is very nice). Cover with another spoonful batter, and steam thirty minutes.—Miss Graves.

ORANGE PUDDING. — Pare and cut fine six oranges, strew over them one cup sugar. Beat the yolks of six eggs with four tablespoonfuls corn starch, and strain it in one quart boiling milk. Put the whole over the oranges while hot. Beat the whites of the eggs with two tablespoonfuls sugar and pour over the pudding. Brown in the oven. Serve cold.—Mrs. Owen.

HULLED CORN PUDDING. — One quart rich milk, two eggs, two coffeecups hulled corn, one-half cup sugar or molasses, a small piece butter, a pinch of salt, spice to taste.

FLOATING ISLAND. — Put the juice of two lemons, the whites of two eggs, three spoonfuls currant jelly and a gill and a half fine sugar together, and beat to a stiff froth; then put it into the middle of the dish, dress it with sweetmeats, and just before it is served pour into the dish cream enough to float it.—Nellie Lowney, Caribou.

COTTAGE PUDDING. — Two eggs, one cup sugar, one cup milk, three and one-half cups flour, one teaspoonful soda, two teaspoonfuls cream tartar, one tablespoonful melted butter put in last thing; steam three hours.—Mrs. B. Rideout.

CHOCOLATE PUDDING, No. 1. — One square Baker's chocolate

put into a pint of milk, and when scalded pour through a strainer on a tablespoonful corn starch, (wet in a little cold milk from the pint) one egg, two tablespoonfuls of sugar. Boil till it thickens, flavor with vanilla. To be eaten cold with cream and sugar.—Mrs. F. E. Brown, Roxbury, Mass.

CHOCOLATE PUDDING, No. 2.—Boil one pint milk, add one-half cup butter, one of sugar, and three ounces grated chocolate. Pour this over two slices of bread soaked in water, and crumbled up. When cool add the well beaten yolks of four eggs. Bake and when done spread over the whites of the eggs beaten with sugar and the juice of a lemon, and brown in the oven. Serve hot or cold as you like it.—Carrie M. Johnson, Bangor.

BROWN BETTY.—Put a layer of sweetened apple sauce in a buttered dish. Add a few lumps butter, then a layer of cracker crumbs, sprinkled with a little cinnamon, then layer of sauce. Make the last layer of crumbs. Bake in oven, and eat hot with cold, sweetened cream.

BAKED INDIAN PUDDING.—Boil one quart milk; stir into it not quite a cup Indian meal, one cup molasses, salt, piece of butter size of an egg, one cup cold milk. Bake three or four hours, and add milk twice during baking.—Mrs. C. P. Allen.

BANANA PUDDING.—Upon alternate layers of sponge cake and sliced banana pour soft custard flavored. Custard: Scald one pint new milk. Remove from stove. Add yolks of four eggs, beaten with one teaspoonful sugar. Set it again on stove and allow to thicken. Cool and flavor to taste. Beat the whites of the eggs to a stiff froth and heap over the whole.

BREAD PUDDING, No. 1.—Soak one pint of bread crumbs in one pint milk. Beat four eggs with one cup sugar. Add one quart milk, one tablespoonful butter. Flavor with lemon.—Mrs. J. S. Cronkhite, Spragueville.

BREAD PUDDING, No. 2.—A layer of bread crumbs, a layer of grated sweet apples. Pour a custard over and bake.—Gynx.

BERRY PUDDING.—Cover a buttered pudding dish thick with berries. Mix in another dish one cup of sugar (half cup will do very well), two tablespoonfuls butter; add two cups of flour with two teaspoonfuls baking powder in it, a pinch of salt, and, lastly, one cup of milk and one egg. Pour this batter over the berries, and bake about twenty minutes. While this pudding is delicious with fresh blackberries, it is nearly as good with apples peeled and sliced, or with canned blackberries or huckleberries.

Sauce for this pudding is: Two tablespoonfuls of butter, three tablespoonfuls of sugar, one egg, and flavoring, or with Foam Sauce: Mix one cup of sugar with one tablespoonful of flour; add one-half cup of butter, then three gills of water (or milk and water) boiling hot, pinch of salt, flavoring and a well-beaten egg.

BOSTON PUDDING. — One cup molasses, butter size of an egg, two-thirds cup sweet milk, one teaspoonful soda, all kinds spice, one cup raisins, one cup currants, three cups flour. Steam one and one-half hours. Serve with sauce.

APPLE DUMPLINGS. — One cup sour cream to two cups buttermilk, one-half teaspoonful soda, a pinch of salt. Make with these a light dough; roll and cut it as for biscuit, then roll the biscuit as for pie-crust. Have your apples quatered and steamed until tender. Place them on the dough, sugar and spices; then gather the edge together; press and tuck in firmly; roll in the hand to shape them; lay them smooth side up in a pan; moisten over the top with sweet cream or melted butter. Bake a nice brown, and eat with cream and sugar flavored with lemon. They are very good made of dried apples.

APPLE SNOW. — Pare, core and bring to boil in as little water as possible six tart apples. Cool and strain; beat well and add the well whipped whites of three eggs. Sweeten to taste, and beat thoroughly until a dish of snow is the result. Flavor with sweetened cream, or make custard of yolks, sugar and one pint of milk. Place in a dish, and drop the froth on in large flakes.—Mrs. Wm. Weeks.

APPLE PUDDING. — One pound flour with butter or lard the size of an egg rubbed into it, sour milk to make a stiff batter (or sweet milk with cream tartar), one and one-half teaspoonfuls soda, put into the flour, six apples pared and sliced into the batter. Steam two hours. Sauce: two tablespoonfuls butter, one tablespoonful flour or corn starch creamed together, one cup boiling water, one-half cup sugar, one-fourth cup vinegar. Flavor to taste.—Mrs. N. L. Jones.

FIG PUDDING. — Soak one pint of dry bread crumbs in scant pint of milk, in which a pinch of soda is dissolved. Add three eggs well beaten, one-half cup chopped suet and five tablespoonfuls of sugar. Mix well and add six or eight figs, washed, dried and chopped fine. Boil in tin boiler three hours.

SNOW DRIFT CREAM FOR FIG PUDDING. — One-half cup butter beaten white, one cup fine sugar stirred in gradually and beaten to a cream. Put in glass or fancy dish and grate a little nutmeg over and let it cool.

WALNUT PUDDING — One cup of chopped nuts or raisins, two cups of graham or whole wheat, one-half cup molasses, one-half teaspoonful soda, one cup of milk; steam two and one-half hours.

❖ PASTRY. ❖

PUFF PASTE. — One quart flour, one pint butter, washed and worked until waxy, cut in one-third of butter and wet with ice cold water; roll and put on bits of butter, fold sides toward middle, then ends, and double over again, so on until the butter has been rolled in; set on ice before using, to get very cold.

TETE-A-TETE PUFF PASTE. — Wash the salt from one cup of butter and cut it into a half pint of flour, with a teaspoonful of salt and half a teaspoonful of sugar. Add as little ice water as will moisten. Roll *from* you, using as little flour as possible to keep from sticking to the slab and rolling pin. Avoid handling it, and keep it as cool as possible. Set it on ice till next day.

APPLE CUSTARD PIE. — One cup stewed apple mashed very fine, two eggs, one cup sugar, one-third cup butter. Bake with only one crust, the same as pumpkin pie, and use the whites of the eggs for frosting to be spread on after the pie is done. Brown it nicely by returning to the oven a few minutes.—Mrs. H. E. Jones, Caribou.

CHERRY PIE. — Choose fair, ripe cherries, the large ones being the best. Wash and look them over carefully. Fill the pie plate even-full; sprinkle sugar over the top; dredge in enough flour to soak up the juice. Cover with an upper crust, and bake one hour.—Mrs. G. N. Colby, Houlton.

MINCE MEAT, No. 1. — Three pounds beef weighed after cooking, three pounds suet chopped fine, four pounds raisins weighed after stoning, three pounds currants, one-fourth pound citron, eight pounds apples pared, cored and chopped, five pounds sugar, spiced—salt, mace, cinnamon, cloves and nutmeg—to taste. Not to be cooked, but if needed to keep long pack away tightly and cover with a thin layer of melted butter. When prepared for baking moisten with sugar and water and bits of butter to every pie.—Mrs. C. F. A. Johnson.

MINCE MEAT, No. 2. — Four pounds lean, cold boiled beef chopped fine, nine pounds apples chopped fine, one and one-half pounds suet, three pounds raisins, two pounds currants, one-half pound citron sliced fine, five pounds sugar, three teaspoonfuls ground cloves, ten teaspoonfuls cinnamon, five teaspoonfuls mace, one teaspoonful pepper, six teaspoonfuls salt, one-half quart vinegar mixed with one quart molasses. Mix all and add the juice and grated rind of two lemons. Add the liquor in which the meat was boiled to moisten if necessary.—Mrs. J. Howard.

MINCE MEAT, No. 3. — One cup chopped meat, three cups chopped apples, one and one-half cups chopped raisins, one and

one-half cups currants thoroughly washed and dried, one-fourth piece citron finely shaved, one and one-half cups brown sugar, one-third cup molasses, one cup liquid in which meat was boiled, one cup strong vinegar, two teaspoonfuls salt, two teaspoonfuls cinnamon, one-half teaspoonful mace, one-half teaspoonful cloves, three teaspoonfuls rose water, juice and grated rind of one lemon.—Ella M. Smith.

MINCE MEAT, No. 4.—One bowl chopped meat, two bowls chopped apples, one bowl chopped raisins, one bowl currants, one-half bowl chopped citron, two cups molasses, two cups sugar, two cups shrub, one tablespoonful each cloves, cinnamon and nutmeg, large spoonful salt, one-fourth spoonful pepper. Lay bits of butter over the plate when the pie is made.—Mrs. Parsons.

CREAM PIE.—One quart milk, yolks of three eggs, two cups sugar, two spoonfuls flour. Boil until it begins to thicken. Make a rich crust. Put in the cream. Flavor with lemon and bake in a quick oven. Beat the whites of the eggs stiff, and frost. Put in the oven and brown a little.—Mrs. H. Piper, Lincoln.

SQUASH AND PUMPKIN PIES.—Pare, boil and sift the vegetable; and to one quart of it take two quarts scalded milk, two cups molasses, or sugar if preferred, two teaspoonfuls salt, one teaspoonful each cinnamon, cloves, ginger, grated nutmeg, six eggs. This will make six pies.—Mrs. G. N. Colby, Houlton.

RHUBARB PIE, No. 1.—One cup stewed rhubarb, three-fourths cup sugar, yolks of two eggs, one tablespoonful corn starch or flour. Use the whites of the eggs for the top.—Mrs. A. J. Miles.

RHUBARB PIE, No. 2.—One cup rhubarb chopped fine, one cup sugar, one egg. Bake in two crusts. Flavor with lemon if desired.—Mrs. Redman, Spragueville.

ORANGE PIE, No. 1.—One pint milk, three oranges, one cup sugar, three eggs, one and one-half tablespoonfuls corn starch. Bake in puff paste.—Mrs. W. H. Goodhue.

ORANGE PIE, No. 2.—One teacup white sugar and two tablespoonfuls butter beaten to a light cream; add the juice and grated rind of one orange, the juice and grated rind of one lemon. Beat well together, and add the yolks of three eggs well beaten to a froth. Season with nutmeg, and line a plate with rich crust same as for lemon pie. Beat the whites of the eggs with two tablespoonfuls white sugar to a froth and return to the oven to brown.—Mrs. G. N. Colby, Houlton.

LEMON PIE, No. 1.—Rind and juice of one lemon, one cup powdered sugar, yolks of two eggs and one whole egg, teaspoonful corn starch scalded in one-half cup milk. While this is baking beat the whites of two eggs and three tablespoons sugar to a stiff froth. When the pie is done pour over the frosting. Return to the oven and brown lightly.

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LEMON PIE, No. 2. — Three eggs, one grated lemon, one cup sugar, one-half cup water, two spoonfuls flour. Bake. Beat the whites separately, add sugar (not quite as much as for frosting). Put in the oven and brown a little.—Mrs. Geo. W. Mosher.

LEMON PIE, No. 3. — The juice and grated rind of one lemon, one cup sugar, two eggs, one teaspoonful flour, a pinch of salt, one tablespoonful cold water. Bake with two crusts.—Mrs. A. E. Wight.

MOCK LEMON PIE. — One and one-half cups stewed rhubarb, one cup sugar, one egg and the yolks of two, two teaspoonfuls corn starch or flour beaten smooth in a little water, two teaspoonfuls extract lemon, a small piece butter. Beat all together, and heat before baking. Take the whites of the two eggs, and frost as you would lemon pie.—Mrs. C. P. Ferguson.

LEMON TARTS. — For the filling take the juice of three lemons with the rind of two, one cup sugar, three eggs. Add a small piece butter, and cook in the double boiler until it is smooth. Line the little pans with rich pastry, fill with the lemon, and bake.—Mrs. C. P. Allen.

WASHINGTON PIE WITH LEMON FROSTING AND FILLING. — Pie: One cup sugar, one-half cup butter, one-half cup milk, two cups flour, two eggs, one teaspoonful cream tartar, one-half teaspoonful soda. Frosting: Whites of two eggs and one cup sugar well beaten, juice and grated rind of one lemon. Set in hot water till thick enough to spread. Put on cake when both are hot.

BRAMBLE PUFFS. — One cup sugar, one egg, one pounded cracker, one cup chopped raisins, one lemon. Make a rich paste, cut in squares and fill with the mixture. Bake quickly.

❖ SOUPS. ❖

CELERY SOUP. — One head celery, one pint milk, one pint water, one tablespoonful chopped onion, one tablespoonful flour, one tablespoonful butter, one-half teaspoonful salt, one-half saltspoonful pepper. Wash and scrape the celery, cut into half inch pieces, put it into one pint of boiling salted water, and cook until very soft. Mash in the water in which it was boiled. Cook the onion with the milk in a double boiler ten minutes and add it to the celery. Rub all through a strainer, and put on to boil again. Cook the butter and flour together in a small saucepan until smooth, but not brown, and stir it into the boiling soup. Add salt and

pepper. Boil five minutes and strain into tureen. Serve very hot.—Mrs. James H. Phair.

CARROT OR CRECY SOUP. — One quart rich brown stock, one pint carrots, one teaspoonful sugar, one teaspoonful salt, one-half saltspoonful pepper, one small onion (sliced). Wash and scrape the carrot. Shave off in thin slices a pint of the outer part. Do not use the yellow centre. Cook the carrot with the onion in boiling salted water to cover till very tender. Rub the carrot through a squash strainer. Add the stock and heat again. Add the sugar, salt and pepper, and when hot serve immediately with croutons.—Mrs. James H. Phair.

PEA SOUP. — Soak dry peas over night, putting one quart water to each quart peas. Next morning boil them an hour in this water, and ten minutes before the hour expires put in one teaspoonful saleratus. Change them to fresh water, put in one pound salt pork, and boil three or four hours or until the peas are soft. Green peas need no soaking, and must boil not more than an hour. When taken up, add butter.

PEA SOUP WITHOUT MEAT. — Boil one pint of split peas in two quarts of water four or five hours, or until quite tender; then add two turnips, two carrots, a stick of celery and some potatoes, all cut in small pieces. When cooked soft enough pulp through a sieve. Cut a large onion in slices and fry in batter; add to the soup and thicken slightly with flour. Season to taste. If desired a ham bone or piece of beef can be stewed with the peas, to be taken out when the soup is pulped through the sieve. Serve with pieces of bread fried crisp in butter.—Gynx.

GREEN PEA SOUP. — One quart green peas, one quart water, one pint milk, one-half teaspoonful salt, one-quarter saltspoonful pepper, one-half teaspoonful sugar, one tablespoonful butter, one tablespoonful flour. Put peas into one pint of boiling water and cook until soft. Mash them in the water in which they were boiled and rub through a strainer, gradually adding a pint of hot water, which will help to separate the pulp from the skins. Put on to boil again. Cook the butter and flour in a small saucepan, being careful not to brown it. Stir it into a boiling soup, add the salt, sugar, pepper, and the milk, which should be hot, using enough milk to make it the consistency you prefer.—Mrs. James H. Phair.

BEAN SOUP. — One large cup dried beans. Soak over night. In the morning parboil. Then put on fresh water enough only to keep from burning. Cover tight and set on back of stove. Half an hour before dinner put them into one pint milk prepared with salt, pepper, butter and thickening as for an oyster stew.—Mrs. Dudley.

GIBLET SOUP. — Take the feet, neck, pinions and giblets of two

fowls, and one and one-half pounds veal and a slice lean ham. Pour on three quarts cold water, and boil gently till the meat is very soft. Strain off the liquor, and when cold take off the fat. Cut the giblets and meat into half inch pieces; add one tablespoonful flour with one of butter, and some of the soup to thin it. Then put the soup into the butter and meat, with some sweet herbs tied in a bag; salt to taste. Boil it half an hour and it is done.

VEGETABLE SOUP. — Take three onions, six potatoes, three carrots, two turnips, one-half pound of butter, four quarts of water, a spoonful of tomato catsup. Peel, slice and fry the vegetables in the half-pound of butter, and pour over them four quarts of boiling water. Let them stew slowly for four hours, then strain through a coarse cloth or sieve. Add one head of celery cut in small pieces and stew the whole until the celery is tender. Serve very hot.

OYSTER SOUP, No. 1. — One quart oysters, two tablespoonfuls flour, one pint milk, one-half saltspoonful pepper, one tablespoonful butter. Salt to taste. Put the milk on to boil in the double boiler while you prepare the oysters. Place a colander over a pan, put the oysters in a large bowl and pour over them one cup of water. Take up each oyster with the fingers to make sure no pieces of shell adhere to it and drain it into the colander. Strain the oyster liquor, which has been drained from the colander through the finest strainer. Put it on to boil. Remove the scum and when clear put in the oysters. Let them simmer (but not boil) until they begin to grow plump. Strain the liquor into the milk and put the oysters where they will be hot, but not cook. Thicken the milk with the butter and flour, which have been cooked together, add salt and pepper to taste (the amount of salt to depend on the saltiness of the oysters). Boil five minutes, add the oysters and serve at once. Oyster stew is made the same way without the thickening.—Mrs. James H. Phair.

OYSTER SOUP, No. 2. — Put a gallon water to a knuckle of veal. Boil it to two quarts. Strain and add the juice of the oysters you are to use. Add pepper and salt to taste. Fifteen minutes before taking up put in the oysters. Ten minutes before taking up put in eight rolled crackers, and after it stops boiling add one-half pint milk.

CLAM SOUP. — Wash a peck of clams and boil them in a pint water till those on the top open and they come out easily. Strain the liquor and add one quart milk. When it just boils thicken with two and one-half spoonfuls flour, worked into three of butter, with pepper, mace and other spices to taste. It is better without spice.

TOMATO SOUP. — Two quarts stock, one teaspoonful sugar, one saltspoonful pepper, one can tomatoes, one teaspoonful salt.

Stew the tomatoes until soft enough to strain. Rub all but the seeds through the strainer. Add the sugar, salt and pepper. Add all to the boiling stock. Serve with croutons.—Mrs. James H. Phair.

TOMATO SOUP WITHOUT STOCK. — One can tomatoes, one pint of hot water, one tablespoonful sugar, one teaspoonful salt, four cloves, four peppercorns, one saltspoon of white pepper, one tablespoonful of chopped onion, one of parsley, one of cornstarch. Put the tomato, water, sugar, salt, cloves and peppercorns to boil in a stew pan. Put some butter in a fry pan and when it bubbles put in the onion and parsley; fry five minutes, being careful not to burn. Add the cornstarch, and when well mixed stir it into the tomato. Let it simmer ten minutes; add more salt and pepper if needed. Strain and serve with toasted crackers.—Mrs. J. H. P.

❖ VEGETABLES. ❖

ASPARAGUS. — Keep it cool and moist on the cellar bottom till wanted. Throw it into cold water; cut off all that is tough; tie it in small bundles. Boil it in salted warm water for fifteen or twenty minutes, having only just enough to cover the asparagus. When done take it up with a skimmer, lay it on buttered toast and put butter on it. Then pour on the water in which the asparagus was boiled.

BOILED POTATOES. — Wash, but do not cut them. Put them in boiling water, having only a small quantity more than enough to cover them. Put one great teaspoonful salt to half a pailful potatoes. Boil them moderately. When nearly done let them simmer slowly, and when cooked (as is discovered *not* by their cracking, but by a fork) pour off the water and let them stand till dry. Medium-sized potatoes, when young, will cook in from twenty to thirty minutes. When old they require double the time. When peeled they boil fifteen minutes quicker. Old potatoes, in the spring, are improved by soaking in water all night.

CAULIFLOWER. — If large, divide in quarters. Lay in cold water an hour; then put into boiling milk and water. When the stalk is tender take from the fire. It will lose its crispness if it cooks longer. Lay on a cloth or colander to drain. Serve with melted butter.—M. M. J.

MACARONI, No 1. — Break into pieces two inches long enough macaroni to fill a pint bowl. Wash, and put in a saucepan with

one and one-half pints boiling water. Add a teaspoonful salt. Boil slowly half an hour. Then add one cup milk, and a small piece butter. Boil fifteen minutes longer. Place it in a small pudding dish buttered. Half fill the dish and scatter over cheese. Add the rest and put cheese on top. Bake thirty minutes.—Mrs. T. H. Phair.

MACARONI, No. 2.—Boil the macaroni until tender, which will be about twenty minutes. Mix with a dessertspoonful flour with a tablespoonful butter. Add half a cup milk, one-half teaspoonful mustard, one-half teaspoonful salt and pepper and four ounces grated cheese. Stir all together, and boil ten minutes. Drain the water from the macaroni, and pour over it the dressing. Grate cheese over it, and bake half an hour.—Mrs. W. H. Cook.

HOME MADE MACARONI.—One egg beaten light, and salt. Stir in flour until stiff. Roll out thin. Cut in narrow strips and drop into soup. Cook three-quarters of an hour. The strips folded over a large wire before being slipped into soup will give it more the look of the dried macaroni, but makes it no better.—Mrs. Dudley.

ONIONS.—Select the white kind. Peel them and put them in boiling milk, a little salted, and boil them from half to three-quarters of an hour. When taken up drain in a colander; pour a little melted butter over them, or put on cold butter.

PARSNIPS AND CARROTS.—Parsnips and carrots must be split, or else the outside is done too much before the inside is cooked sufficiently. Salt the water, and boil them when young half an hour, and two hours when old. Boil enough to have some to slice and fry for the next day's dinner or breakfast, as they are much the best cooked in this way.

POTATOES.—The great art of cooking potatoes is to take them up *as soon* as they are done. Of course it is important to begin to cook them at the proper time. When boiled, baked, fried or steamed, they are rendered watery by continuing to cook them after they have reached the proper point. For this reason, potatoes to bake or boil should be selected so as to have them nearly the same size. Begin with the largest first, and continue to select the largest till all are gone. Be careful that the water does not stop boiling, as thus the potatoes will be watery. Never boil them very hard, as it breaks them.

RICE CROQUETTES, No. 1.—One large cup boiled rice, one-half cup milk, one egg, one tablespoonful sugar, one tablespoonful butter, salt, a little nutmeg. Add the egg when all the rest is boiling, when cold mould. Roll in egg, then in cracker crumbs, and fry in butter.—Mrs. Clark, Caribou.

RICE CROQUETTES, No. 2.—One cup boiled rice, one teaspoonful sugar, one-half teaspoonful melted butter, one egg beaten

light, milk enough to make rice into a stiff paste. Sweet lard for frying. Work rice, butter, egg, etc., into an adhesive paste, beating each ingredient thoroughly into the mixture. Flour your hands, and make the rice into oval balls. Dip each in beaten egg and cracker dust, and fry in boiling lard a few at a time, turning each with great care. When the croquettes are of a fine yellow brown take out with a wire spoon and lay within a heated colander to drain off every drop of fat. Serve hot.—Mrs. A. J. Selfridge.

RAGOUT OF CAULIFLOWER. — One cauliflower is sufficient for a dish, but let it be a fine one, and lay it in water a few minutes before proceeding to pick it to pieces. Melt one-fourth pound butter in stew pan with one tablespoonful water. When it is melted throw in the cauliflower; then cut in small pieces. Shake this about till the cauliflower is tender; then dust with a little flour and toss about the pan. Season with pepper and salt, and when it is thus far done heat one-half pint rich gravy, and when hot pour it in. Stir all about, and when well mixed serve up hot.

STEWED TOMATOES. — Put the tomatoes in vessel on stove, and let them boil. Add one tablespoonful butter, one teaspoonful salt, one-half teaspoonful pepper, one-half cup sugar, one beaten egg.—Mrs. F. A. Soule.

SOUTHERN MODE OF COOKING RICE — Pick over the rice, and wash it in cold water. To one pint rice, put three quarts boiling water and one-half teaspoonful salt. Boil it *just seventeen minutes* from the time it fairly begins to boil. Then turn off *all* the water, and set it over a moderate fire, with the lid off, to steam fifteen minutes. Great care must be taken to be accurate. The rice water poured off is good to stiffen muslins.

❖ MEATS. ❖

TO ROAST BEEF. — Use covered pan, without water or salt. —Mrs. C. F. A. Johnson.

ROLLED BEEFSTEAK. — This is a very good way of cooking an inferior steak. Take a round steak, beat it and spread with dressing, such as is used for poultry. Begin at one end and roll it neatly, trying to keep it in shape. Put it in a bake pan with a little water and bake until the meat is tender, basting it frequently. Thicken the gravy in the pan with a little flour wet with cold water, and season nicely, adding a little catsup or sauce of some kind. Pour it around the meat. Cut it as you would a berry roll, slicing off the ends neatly.

BEEF TONGUE. — Wash tongue; cover with cold water, and soak over night. Next day put it in a kettle; cover with cold water; boil until tender; remove skin; trim carefully, and serve with rice boiled dry, or with mashed potatoes heaped around it. If the tongue is to be eaten cold leave it to cool in the water in which it was cooked.

BEEF BALLS. — Chop cold corned beef evenly and quite fine. Put into one cup cream butter having for its foundation some of the liquor in which the meat was boiled, flavored by stewing a little chopped onion in it, then straining it out before adding one great spoonful butter rolled in one of browned flour. While hot stir in two beaten eggs, then the minced beef. Season with pepper only if the beef is well salted. Stir all over the fire (there should be two cupfuls of chopped meat) until very hot. Set away to get cold and stiff. Make into round balls about an inch and a half in diameter. Roll in beaten egg, then in pounded cracker, and fry in boiling fat. Drain and dish.

CLEAR BEEF GRAVY. — Slice thin two pounds fresh, lean, juicy beef. Broil one pound over a clear fire about five minutes to color the gravy. Put the broiled and raw beef into a stew pan, and pour over it one quart boiling water. Stew gently half an hour. Then skim off the fat and add two onions sliced and fried and a teaspoonful salt. Stew for two hours; then strain and simmer till it is reduced to a pint. Let it cool. Remove the fat and heat it when wanted for use.—Mrs. Freeman.

BEEF OMELET. — Two and one-half pounds beef and one-fourth pound pork chopped fine, three eggs beaten together, one teaspoonful salt, sage or other sweet herbs to taste. Mix well and bake in a buttered pan one hour and a quarter. Slice when cold. The pork may be omitted, substituting a little butter and more salt.—Miss Graves.

FRIED LIVER. — Cut in thin slices and place on a platter, pouring on boiling water and immediately pour it off (sealing the outside, taking away the unpleasant flavor and making it much more palatable). Have ready in skillet on stove some hot lard or beef drippings, or both together; dredge the liver with rolled crackers or dried bread crumbs rolled fine and nicely seasoned with pepper and salt; put in skillet, placing the tin cover on; fry slowly until both sides are dark-brown, when the liver will be thoroughly cooked. The time required is about an hour.

ROAST CHICKEN. — Clean the chicken; stuff the breast and part of the body with dressing. Dressing: For a pair of chickens take one quart bread crumbs, add one tablespoonful salt, one scant teaspoonful pepper, one teaspoonful chopped parsley, one-half teaspoonful powdered sage, one teaspoonful summer savory and one scant half cup butter. Mix well together. This gives a

dressing that will separate like rice when served. Now truss the chicken and dredge with salt. Take soft butter in the hand and rub thickly over the chicken. Dredge thickly with flour. Place on the side and put in a hot oven for a few minutes, that the flour in the pan may brown; then put in water enough to cover the pan. Baste every fifteen minutes, and dredge with salt, pepper and flour. It will take an hour and quarter to cook a chicken weighing three and one-half or four pounds.—Miss Parloa.

CHICKEN PIE, No. 1. — Line a deep dish with crust. Cut one raw chicken and fill. Cover the chickens with slices of pork, add a piece butter size of an egg, pepper, salt, one tablespoonful flour. Fill with hot water and cover with a crust. Cook slowly.—Mrs. Andrew Sprague, Spragueville.

CHICKEN PIE, No. 2. — Have your chicken nicely dressed; boil until tender; season well. Make a nice crust; line your pan. Put in a layer of chicken, then a layer of broken crackers, another layer of chicken, etc., until the pan is two-thirds filled. Put in all the liquid the chicken is boiled in; add hot water if needed. Season well with butter, pepper and salt. Chop in some butter in dough for upper pie-crust—enough to make it nice; cover and bake slowly until a nice brown.—Mrs. D. DeWitt.

CHICKEN PIE, No. 3. — Boil the chickens till the meat will slip easily from the bones. Line a deep dish with a rich crust, and put in a layer of meat, then a layer of bread or cracker crumbs; sprinkle over a little sage, summer savory and pepper. Fill the dish, and put in enough butter to flavor. Fill up nearly to the top with the water the chickens were boiled in, then cover with paste with the butter rolled in to make it light and flaky. Bake one hour in a moderately hot oven. Salt the chickens while boiling.—Mrs. E. E. Parkhurst, Maysville.

CHICKEN FRICASSEE. — Singe and cut the chicken at the joints in pieces for serving. Cover with boiling water. Add one heaping teaspoonful salt and half saltspoonful pepper. Simmer one hour, or till tender, reducing the water to nearly a pint. Remove all the large bones, dredge with salt, pepper and flour, and brown in hot butter. Put the chicken on toast on a hot platter. Strain the liquor and remove the fat. Add to the liquor one cup cream or milk, and heat it again. Melt one large tablespoonful butter in a saucepan. Add two tablespoonfuls flour and when well mixed pour on slowly the cream and chicken liquor. Add salt, pepper, one-half teaspoonful celery salt, one teaspoonful lemon juice. Beat one egg; pour the sauce slowly on the egg; stir well, and pour over the chicken. One-half can mushrooms may be added to improve the flavor, letting them simmer in the sauce five minutes.—Mrs. A. J. Selfridge.

JELLIED CHICKEN. — Cut up and cook soft by covering with

water and salting to taste. Then take out all the bone and chop fine, and make quite salt. Pepper to taste. Reduce the water in which it is boiled to about a pint to a chicken. Dissolve a tablespoonful gelatine in half cup hot water. When you put the chicken on to boil wet the gelatine in a very little water, then add the half cup hot water. Put all together, and stir up well. Wet a mould, and turn in. Set in a cool place.

CHICKEN CROQUETTES. — Boil a chicken. Chop fine and season with salt, pepper, sage and a little celery. Beat three eggs. Roll three crackers fine. Mix all together and make into round balls and roll in powdered cracker. Drop in hot fat to fry brown. —Mrs. T. H. Phair.

CHICKEN SALAD. — Chop cold boiled chicken size of a bean. Then take one large tablespoonful mustard, one teaspoonful celery salt, one large tablespoonful sugar dissolved in one large teaspoonful milk. Let one-half cup vinegar come to a boil, then add the mixture. When taken off the stove add the white of an egg. Stir well, and when cool pour on the chicken. —Mrs. Bolton.

SAUSAGE. — One pound meat, one and one-half teaspoonfuls salt, three-fourths teaspoonful pepper, one half teaspoonful savory, one-half teaspoonful sage. —Mrs. C. Hayford, Maysville.

MUTTON CUTLETS. — Seven ribs. Cut shinbone, separate ribs. Pound scrape end of bone. One-half teaspoonful each of salt and pepper. Rub on each chop. Beat one egg. Lay each cutlet in, then into bread crumbs. One ounce butter. When hot lay in cutlets, small end in middle. (For veal squeeze lemon juice in egg). Serve with mashed potatoes on dish. —Mrs. J. N. Clarke, St. Stephen, N. B.

A NICE BREAKFAST DISH. — Take all your pieces of cold meats, chop fine, season with pepper, salt, a piece of butter unless you have nice drippings. Put in your frying pan, and fry slowly but thoroughly. This is a nice dish with baked potatoes for breakfast. —Mrs. D. DeWitt.

COTTAGE PIE. — On the bottom of a pie dish put a good layer of nicely chopped mutton or beef; season to taste; add an onion chopped fine. Cover with mashed potato, and bake in a sharp oven half an hour, or until the potato is well browned. —Gynx.

TRIPE. — Tripe must be washed in warm water, and cut into squares of three inches. Bake one egg, three tablespoonfuls flour, a little salt and make a thick batter by adding milk. Fry out some slices of pork, dip the tripe into the batter and fry a light brown.

❖ FISH. ❖

ESCALLOPED OYSTERS. — Break stale bread into small pieces, and lay in medium sized pudding dish. Cover with bits of sweet butter, and add a layer of oysters (one pint). Repeat the process, using in all one quart oysters. Pour on all the liquor. Add a thick layer of pounded crackers, and cover all with a well beaten egg. Bake about thirty minutes. Season with salt and pepper.—Mrs. A. J. Selfridge.

SCRAMBLED OYSTERS. — Put the oysters in a colander, and allow all of the liquor to run through. With the liquor put a lump of butter about the size of a walnut, some pepper and salt. Put it on the stove and let it get thoroughly hot, then put the oysters into it. Have some bread nicely toasted; place it upon a flat dish, and when the oysters are thoroughly cooked pour them over the toast.

TOAST AND BROWNE OYSTERS. — Open two dozen oysters, keeping them separate from their juice; then mix smoothly the yolks of two eggs with a little flour. Beard the oysters and season them with salt and pepper, then dip them separately in the mixture of egg and flour. Place them in a saucepan and brown in a little butter. When brown take them out of the saucepan and pour the juice of the oysters into the butter remaining in the pan. Thicken this with a little flour, and after simmering it gently two or three minutes put in the oysters and let them remain until they get thoroughly hot, then take them out and serve on slices of toasted bread.—Mrs. A. B. Furbish, Houlton.

OYSTERS (Fried). — Dry the oysters in a towel, then dip them in beaten egg, and then in cracker or bread crumbs. Fry about five minutes in lard or beef dripping. Butter is apt to be oily, and lard is better for frying.

OYSTER CROQUETTES. — One cup oysters chopped, one cup breast of chicken, yolk of one egg. Drain the oysters; mix with the chicken. Make round cakes; roll in egg, then in bread-crumbs; fry in butter and lard mixed. Season with salt and pepper.

OYSTER PATTIES. — Make the usual puff paste, say for a dozen patties, and bake. Wash and drain three dozen large oysters; put them in a stew pan with only enough of their own liquor to keep them from burning. Season with cayenne, mace and a few of the green tops of celery, minced fine. Add one-quarter of pound of butter laid in bits among the oysters. To enrich the gravy stir in the beaten yolks of two eggs, or some thick cream. Let the oysters stand in the gravy about five minutes. When the

patties are beginning to cool put three of the oysters in each, pour some of the gravy in each and a thin lid of pastry can be placed over each, when put in the oven to bake.

CANNED SALMON. — The California canned salmon is nice served cold with any of the fish sauces. For a breakfast dish it may be heated, seasoned with salt and pepper, and served on slices of toast with milk thickened with flour and butter poured over it.

FISH HASH. — Take four cold, boiled potatoes chopped fine, half the amount of fish chopped fine, then add three tablespoonfuls cream or butter, one large slice salt pork chopped fine. Fry the pork till brown, then add potatoes and fish. Warm slowly then put over the fire till nicely browned on the bottom.—Mrs. Bolton.

FISH CAKES. — Two ounces cooked fresh fish chopped fine, one tablespoonful bread crumbs or mashed potato. Always twice as much fish as potato. Season well with pepper. Bind with one egg, and beat another to brush over cake. Roll in crumbs. Fry in hot fat.—Mrs. J. N. Clarke, St. Stephen, N. B.

FISH BALLS, No. 1. — One pint sliced raw potatoes, one cup flaked codfish. Boil together until potatoes are tender. Mash and then beat them. Add one teaspoonful butter, pepper, one egg. Beat until perfectly smooth. Shape into balls and fry.—Mrs. C. P. Allen.

FISH BALLS, No. 2. — Take twice as much potato as fish. Pound fish instead of chopping. Have the potato hot. Put in one-half cup hot boiled milk, a piece of butter half size of an egg. Make the balls, dip into a beaten egg, and fry brown in hot lard like doughnuts.—Mrs. G. E. Adams, Boston.

CLAM CHOWDER, No. 1. — Line the bottom of a kettle with slices of salt fat pork. Place on that a layer of sliced potatoes. Then a layer of chopped onions; then a layer of tomatoes in slices, or canned tomatoes will do; then a layer of clams; then a layer of crackers. Season with pepper, salt. Repeat the process omitting the pork. Cover with water; set over a slow fire. When done if found to be too thick, add water and boil up once. Good without the tomatoes.

CLAM CHOWDER, No. 2. — Fry a piece salt pork brown, then place in a layer of sliced potatoes and a layer of clams. Add pepper, and then put another layer of potatoes, etc. Liquor and water to cover. Cook half an hour. Thicken and add a little milk when it is done.

PERCH CHOWDER. — First cut pork into small pieces and fry in kettle. Second, layer of fish. Third, layer of potatoes. Fourth, layer of onions. Fifth, layer of crackers. Add water sufficient to cook. When done add the milk and butter. When boiling hot add the salt and pepper. Quantity for chowder: twelve white perch, one-half pound pork, twelve potatoes, one-half pound

onions, one pound crackers, two quarts milk, one half pound butter, pepper and salt to taste. To extract the bones from the perch boil the fish for a few minutes, and then the bones will come out very easily.—This recipe is furnished “Culinary Cullings” by Sam Ramsdell, the well known cook and guide of Lincoln, Maine.

SALT FISH CHOWDER. — Two pounds fish freshened and picked from bones, six large potatoes pared and sliced thin, one large or two small onions, one-half pound salt, fat pork fried and cut up fine, or one-fourth pound butter, to be added with split crackers or bread crumbs when the potatoes are about half done. Just before serving add one quart new milk and one-fourth teaspoonful pepper.—Mrs. N. L. Lufkin, Caribou.

CHOWDER. — One large slice pork cut in squares, fry till brown. Cut about three pounds fish in squares (larger than the pork) and lay enough on the pork to cover well; then a layer of potatoes; then a layer of crackers split; on this pepper and salt, then a layer of fish. Repeat the process until the materials are exhausted. Let the top layer be buttered crackers. Pour on boiling water till covered, and cover the kettle. Boil half an hour. Five minutes before dinner dredge well with flour and pour on one pint milk.—Mrs. Bolton.

A NICE WAY TO PREPARE FISH. — Butter a deep dish, and put in a layer of nice white codfish (after it has been well soaked and cooked), then a layer of bread crumbs and another layer of fish, adding a little pepper and bits of butter with each layer; so on till the dish is full. Pour over a cup of rich cream, and bake about twenty minutes.—Mrs. T. H. Phair.

CREAM BAKED TROUT. — After dressing the fish, rub in pepper and salt and close them. Place the fish in the pan, with just cream enough to cover the fins, and bake fifteen minutes.

OYSTER PATTIES. — Put one quart of oysters into a saucepan, with liquor enough to cover them, set it on the stove and let them come to a boil, skim well and stir in two tablespoonfuls of butter, a little pepper and salt. Line some patty pans with puff paste, fill with oysters, cover with paste and bake twenty minutes in a hot oven. The upper crust may be omitted if desired. For lobster patties use the meat of a cold boiled lobster.

BAKED FISH. — Cod, bass and shad are good for baking. Stuff them with a seasoning made of bread crumbs or crackers, butter, salt and pepper, and if you like, spices. Put the fish in a bake pan with a teacup of water and a bit of butter. Bake from forty-five to sixty minutes.

DEVEILED LOBSTER. — Extract the meat from a boiled lobster and mince it fine, season high with ground mustard, cayenne pepper and Salpican or curry powder, salt it and stir until well mixed, then put it into a porcelain saucepan (covered), with just

enough water to keep it from burning ; let it boil up once and stir in two tablespoonfuls of vinegar and a large tablespoonful of butter ; let it boil up once and serve.

TURBOT A LA CREME.—Two pounds boiled fish—halibut, cod or haddock. Shred. One pint milk ; boil and stir into it one tablespoonful flour rubbed up with one-fourth pound butter, stirring till it thickens. Add pepper, salt and nutmeg. Butter a baking dish, into which put a layer of fish and a layer of the dressing and a layer of cracker crumbs with bits of butter. Brown in the oven.—Mrs. G. E. Adams, Boston.

❖ SALADS. ❖

CABBAGE SALAD, No. 1.—One-half of a cabbage chopped fine. Beat two eggs ; add three teaspoonfuls cream or milk, one teaspoonful salt, one teaspoonful pepper, one tablespoonful level full ground mustard, one full tablespoonful melted butter, three-fourths cup vinegar. Stir thoroughly, and cook in cold water until it thickens about like soft custard.—Mrs. Freeman.

CABBAGE SALAD, No. 2.—Add to six teaspoonfuls cream three eggs well beaten, three tablespoonfuls melted butter, two teaspoonfuls pepper, two teaspoonfuls salt, one tablespoonful mustard, one cup vinegar. Cook together in a pail set in kettle of water. Pour over a cabbage chopped fine.—Mrs. G. H. Bean.

CELERY CREAM.—Cut celery in inch length pieces and boil in clear water until tender about an hour, sprinkling with salt a few minutes before removing from fire. Drain the water, and serve the celery in cream heated to the boiling point with a little salt and pepper. Milk slightly thickened may be substituted for cream. Cabbage is prepared in the same way.—Mrs. A. N. Wheelock.

EGG SALAD.—Boil six eggs hard. Slice them and pour salad dressing over. Mayonnaze dressing can be kept on hand. Serve with a few lettuce leaves round the dish.

LOBSTER SALAD.—Pick all the meat from the body and claws of a cold boiled lobster and chop it fine, chop separately the white part of a head of celery or a head of lettuce, and mix with the lobster meat ; moisten with salad dressing and mix all well together. Lobster salad should be eaten as soon as possible after the dressing is added, else it becomes unwholesome.

LOBSTER SAUCE.—Mix in six tablespoonfuls vinegar, the yolks

of two boiled eggs, some of lobster spawn, one mustardspoonful mustard, two tablespoonfuls salad oil or melted butter, and a little salt and pepper.

LOBSTER CROQUETTES. — Chop the lobster very fine and mix with it pepper, salt and bread crumbs; season well with celery salt and moisten with melted butter; make into cakes, dip them in beaten eggs, then in cracker or bread crumbs, and fry brown in butter or lard. Croquettes may also be made of cold fish, poultry or veal.

MAYONNAISE DRESSING. — One teaspoonful mustard, one teaspoonful powdered sugar, one-half teaspoonful salt, one-fourth saltspoonful cayenne, yolks of two raw eggs, one pint olive oil, two tablespoonfuls vinegar, two tablespoonfuls lemon juice. Mix the first four ingredients in a small bowl. Add the eggs. Stir well with a small wooden spoon. Add the oil, a few drops at a time, stirring until it thickens. When the dressing is thick thin it with a little lemon, then add oil and lemon alternately, and lastly the vinegar. When ready to serve add one-half cup whipped cream, if you like. The dressing liquidizes as soon as mixed with vegetables or meat. Therefore it should be made stiff enough to keep in shape until used. It will keep well in glass.—Mrs. A. J. Selfridge.

POTATO SALAD. — A quart of cold boiled potatoes cut into small pieces, a very little onion minced fine, a teaspoonful of minced parsley, four hard boiled eggs finely chopped, pepper, salt and a little vinegar. Mix together with a small part of the dressing made as in lobster salad. Arrange lettuce around the edge of a small platter, put the salad in the center, with the remaining dressing on top. Excellent.

SALAD DRESSING, No. 1. — One cup vinegar, one cup cream very thick, yolks of four hard boiled eggs, two teaspoonfuls salt, one teaspoonful pepper, one tablespoonful mustard, one-fourth teaspoonful red pepper. Rub the yolks to a stiff paste, adding a little vinegar at a time, then salt, pepper, etc., till it is all used. Then beat all together till perfectly smooth. Set on ice till the very last thing before serving. Add cream and mix carefully.—Mrs. Parsons.

SALAD DRESSING, No. 2. — Yolks of three eggs, one and one-half tablespoonfuls mustard, one tablespoonful sugar, one tablespoonful salt, one tablespoonful oil, one-half cup vinegar, one cup cream. Add the whites of the eggs beaten stiff, and scald till it thickens.—Mrs. T. H. Phair.

SALAD DRESSING, No. 3. — The yolks of two eggs beaten with a few drops of oil till it thickens. Then add a cup of oil, and beat hard for a few minutes. When fully mixed add one-half cup vinegar, one teaspoonful mustard, one teaspoonful pepper, one-

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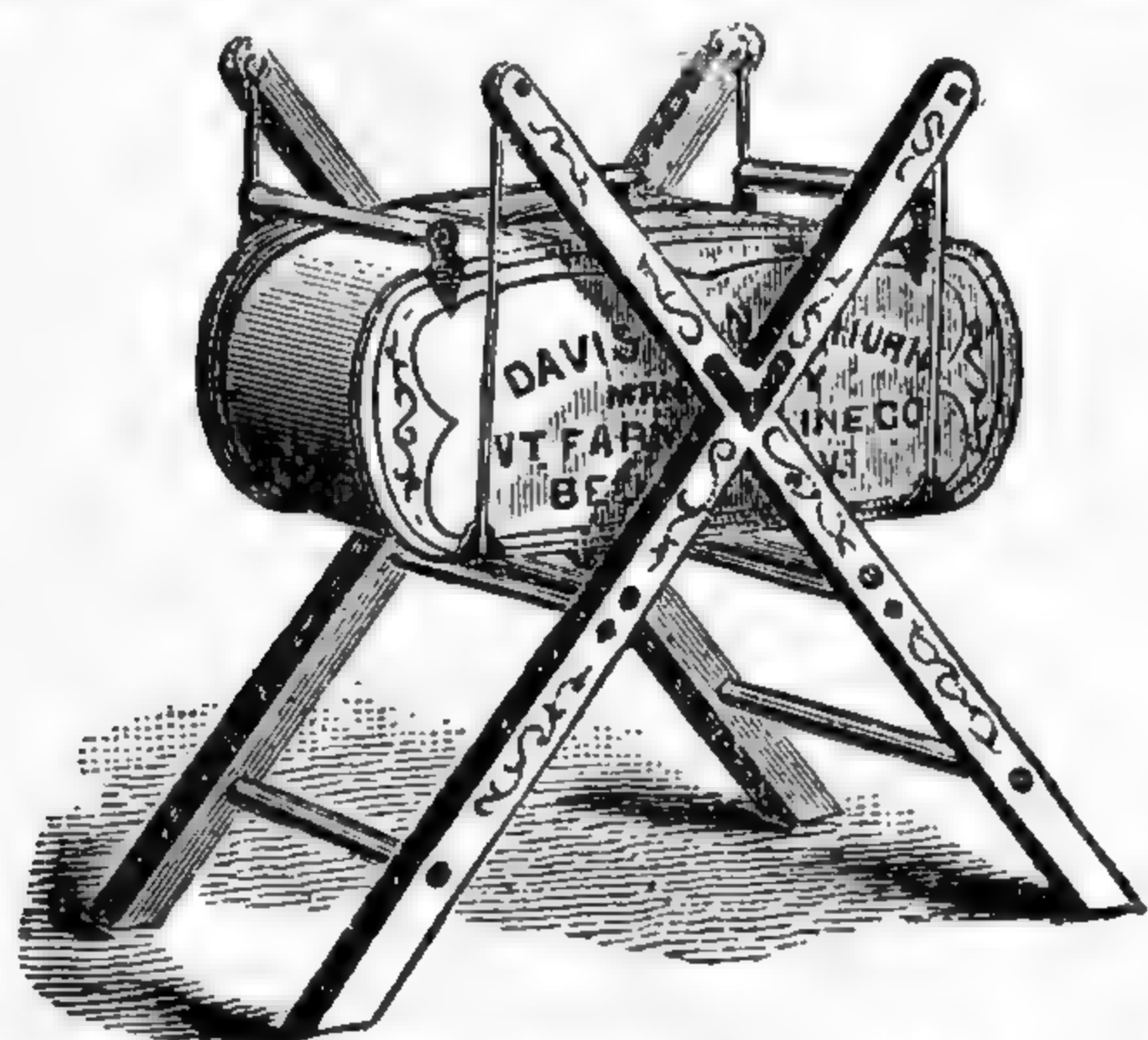


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half teaspoonful salt. Beat hard and pour over any salad prepared,—chicken, lobster, cabbage, etc.—Miss E. M. Thompson, South Evanston, Ill.

❖ PICKLES. ❖

PICKLED APPLES.—One peck of apples, three pounds sugar, two quarts vinegar, one-half ounce cinnamon, one-half ounce cloves. Steam the apples until you can put a fork through them. Heat the vinegar, sugar and spices and pour over them.—Helen Hoben, Gibson, N. B.

SWEET APPLE PICKLES.—Peel and core the apples; steam until quite soft. Take the same proportions, and proceed same as with crab apple pickles.—Mrs. C. B. Coy.

CAULIFLOWER OR BROCOLIC.—The whitest and finest cauliflower that can be obtained should be chosen for this purpose. Cut or break the flowers into small branches, and put into it salt and water for a week. The brine or pickle should be made strong enough with salt for an egg to float. Take from the brine and lay them in a saucepan of water. Let them boil ten or fifteen minutes, until the stalks begin to be tender; they must not be thoroughly cooked lest they lose their crispness. Drain from the water and spread on a coarse cloth or sieve and put them to dry in the sun till the moisture is evaporated; then put them into a jar with a distilled or white wine vinegar. Mace, long pepper, white peppercorns and a few grains of allspice may be added to the vinegar, which should be kept in a warm place a day or two to extract the flavor of the spice, but must not be allowed to boil. Pour the vinegar over when it is cold. Cover the jar closely; fill it occasionally with vinegar as the stalks absorb it.

CRAB APPLE PICKLES.—Seven pounds apples, four pounds of sugar. Steam the apples till the skin peels, then dissolve the sugar in one pint vinegar. Add one-half ounce cloves, one-half ounce cinnamon. Drop the apples in and let them come to a boil, then take off.—Mrs. C. B. Coy.

COLD SLAW.—Upon two cups slivered white cabbage sprinkle one dessertspoonful salt. Allow one cup vinegar, one tablespoonful butter and two well beaten eggs, to come only to a boil. Pour hot over the cabbage. Stir with a silver fork, and when cool it is ready for use.

CUCUMBER PICKLES, No. 1.—One gallon sharp vinegar, one-fourth pound onions (optional), one-fourth pound ground mus-

tard, one ounce white ginger, two ounces black peppercorns, one ounce cinnamon bark, one ounce cloves, one ounce cayenne pepper. The spices should be tied in bags. Put fresh cucumbers into this mixture, and they will soon be ready for use. They are very crisp and will keep a long time.—Mrs. J. S. Stetson, East Sumner.

CUCUMBER PICKLES, No. 2. — One peck cucumbers, one gill rock salt. Dissolve salt in enough water to cover the cucumbers and pour boiling water over them. Let them stand twenty-four hours, then pour off water and heat it again and pour boiling hot over the cucumbers. Let stand twenty-four hours and again repeat the process. The fourth morning heat enough vinegar to cover them. Boil a bag of spice in the vinegar, and dissolve in vinegar a piece of alum size of a walnut. Drain the brine from the cucumbers, and pour boiling water over them till they are hard and crisp. The moment the vinegar boils, pour over the cucumbers.—Mrs. A. H. Jenks.

CHILI SAUCE. — Six large, ripe tomatoes, four green peppers, one onion, one tablespoonful sugar, one tablespoonful salt, one and one-half cups strong vinegar. Chop peppers and onions. Boil one hour.—Mrs. W. C. Spaulding, Caribou.

RAGAN PICKLE. — Two gallons finely cut cabbage, one gallon chopped green tomatoes, twelve sliced onions, one pound brown sugar, one gallon vinegar, one-half ounce tumeric powder, one tablespoonful ground allspice, one tablespoonful ground cloves, one-fourth pound white mustard seed, one ounce celery seed, one gill salt. Boil all till tender, adding spices just before putting into jars. Stir thoroughly.—Mrs. M. N. Whitney.

RIPE CUCUMBER PICKLES. — Cut large, ripe solid cucumbers in rings, pare, divide into smaller pieces, and remove the seeds. Cook pieces very slightly in weak vinegar, with salt enough to season well; drain, and put in a stone jar in layers with a few slices of onions, some cayenne pepper, whole allspice, whole cloves, bits of cinnamon bark, and celery seed (according to taste) between each layer of cucumber. Then cover with a syrup made of one pound sugar to cover, one quart vinegar, boiled for about five minutes. Cover closely and set in a cool place.

SWEET PICKLE, No. 1. — Seven pounds fruit, two pounds sugar, one quart vinegar, two ounces cassia or cloves.—Mrs. A. D. Phelps, Lincoln.

SWEET PICKLES, No. 2. — For any fruit as peaches, pears, sweet apples, etc. Three pounds of fruit, two pounds sugar, one pint vinegar and spice to taste.—Gynx.

SPICED CURRANTS. — Six pounds fruit, three of raisins, three of sugar, one pint vinegar, two tablespoonfuls allspice, two of cinnamon and one of cloves.

SPICED GOOSEBERBIES. — Four pounds brown sugar, five pounds gooseberries, one pint vinegar, two spoonfuls cinnamon, one spoonful ground cloves, one spoonful allspice, one spoonful pepper. Let the sugar and vinegar come to a boil, skim; then add fruit and spices. Cook all together slowly an hour and a half.—Mrs. M. V. Robinson.

SPICED CRAB APPLE JELLY. — Four quarts apples, one ounce whole cinnamon, one ounce whole cloves, vinegar to cover. Cook till soft. Strain. Then add one pound sugar to one pint juice. Boil twenty minutes.—Mrs. Chas. G. Perry.

TOMATO PICKLES, No. 1. — Wipe and slice the tomatoes. To two pounds tomatoes use three quarts vinegar, three cups sugar, one tablespoonful of all kinds of spices, one bowl sliced onions, one teaspoonful salt. First put over the fire the vinegar and sugar. Simmer and skim, then add onions and spices. Then boil fifteen minutes. Add salt and tomatoes and boil briskly three or four minutes.—Mrs. Bolton.

TOMATO PICKLES, No. 2. — One peck tomatoes, six large onions, one cup salt, two pounds brown sugar, one-half pound mustard seed, two tablespoonfuls cloves, two tablespoonfuls mustard, two tablespoonfuls cinnamon, two tablespoonfuls ginger, two tablespoonfuls allspice, one teaspoonful cayenne pepper. Slice tomatoes and onions and sprinkle salt over the layers, letting them stand over night. In the morning drain in a colander, after which boil in three quarts water and one quart vinegar fifteen minutes. Drain again and boil fifteen minutes in four quarts vinegar in which the spices have been boiled in a muslin bag. Green peppers cut up fine improve them. To keep from moulding put in some pieces of horse-radish.—Mrs. G. H. Freeman.

TOMATO RELISH. — Four cans tomatoes, three pounds brown sugar, one pint cider vinegar, one level spoonful each of ground cloves, cinnamon and allspice. Cook slowly five hours, stirring often. Put up in large mouthed bottles and cork the next day. It is delicious with meats of all kinds.

TOMATO PICKLES. — One peck tomatoes sliced with one cup salt sprinkled over them. Let them stand over night; then drain and add one pound brown sugar, with one gallon vinegar, one-fourth pound mixed spices.—Mrs. W. M. Weeks.

SWEET TOMATO PICKLES. — Slice one gallon tomatoes, and put a handful of salt to each layer. Let them stand twelve hours, then drain. Add two peppers, onions to taste, two quarts vinegar, one-half pint sugar, one tablespoonful mustard, one teaspoonful each allspice and cloves. Heat and simmer the tomatoes a few minutes.—Mrs. Netta H. Clark.

PEAR PRESERVES. — One peck Bartlett pears. Make a syrup of ten pounds sugar to two quarts water. Pour boiling water

over the pears to cover them. Stick a fork in them and peel (as a potato) and drop in the hot syrup and cook till done. Bottle while hot. Keep in a cool, dark room.—Mrs. Parsons.

PEACH PRESERVES. — Pare the peaches and remove the stones. To every pound peaches allow one-third pound sugar. Make a thin syrup. Boil the peaches in the syrup till tender, but not until they break. Put them in a bowl, and pour the syrup over them. Put them in a dry, cool place, and let them stand two days. Then make a new, rich syrup, allowing three-fourths pounds sugar to one of fruit. Drain the peaches from the first syrup, and boil them till they are clear, in the last syrup. The first syrup must not be added as it is somewhat bitter, but may be used for any other purpose you please. The large white Clingstones are the best.

QUINCE PRESERVES. — Pare and quarter the quinces. Put them in a preserving kettle and cover with water. Boil till tender; skim out the fruit. Boil the water down to one-half the quantity. Weigh the fruit. Add one pound sugar to water (to one pound fruit), and boil to a syrup. Put in fruit and simmer one-half hour.—Mrs. Parsons.

SWEET APPLE PRESERVES. — Pare and quarter the apples, allowing a pound of sugar to a pound of fruit. The syrup will require more water than for most preserves as no juice will come from the apples. Throw the fruit into the syrup as soon as prepared. Cook slowly two hours, or until each piece is transparent. Can be flavored with quince, pineapples, lemons or anything preferred.

MISCELLANEOUS.

BAKED BEANS, No. 1. — After being picked over and thoroughly washed, put the beans in the bean pot and cover them with water. Put them on the back of the stove where they will cook slowly, leaving them there all day, then the next morning put in the pork with a small pinch of soda and salt if the pork is not salt enough for them. Bake slowly all day.—L. E. Hall.

BAKED BEANS, No. 2. — Mix one teaspoonful mustard and add to your pot of beans when preparing for the oven, and note the improvement in flavor.—Mrs. Netta H. Clark.

CORN FRITTERS. — Grate or chop the corn very fine, so that the pulp is quite pasty. To one pint of corn pulp add two well beaten eggs, half a teaspoonful of salt, half a saltspoonful of

pepper and two tablespoonfuls of flour, or just enough to keep the corn and egg together. Do not add milk as then more flour would be required, and this destroys the flavor of the corn. Fry in small cakes on a buttered griddle and brown well on each side, or add more flour and drop by spoonful into hot fat.—Hattie M. Johnson.

TO HULL CORN. — Three large spoonfuls soda ; dissolve in two quarts water. Put in the corn (two quarts) and boil three hours or until the hulls will rub off in cold water. Some corn requires only two hours. Keep corn covered with water by adding as it boils away to prevent its sticking at bottom. Wash in cold water until the water is clear, and boil three hours or more. Two large spoonfuls salt stirred into it the last hour of cooking will season it better than waiting till it is done.

POTATO RAGOUT. — Two ounces cooked ham or tongue minced fine, three ounces mashed potatoes, one onion parboiled. Season with pepper. Mix all together. Add yolk of egg. Drop tablespoonful into hot fat. When nicely browned take out and lay on kitchen paper to absorb fat.—Mrs. J. N. Clark, St. Stephen.

POTATO BALLS. — Twelve potatoes boiled and pared, two eggs, one pint milk or cream, butter the size of an egg, salt and pepper. Wash and beat thoroughly, and make into balls. Roll in flour or corn meal, and fry in pork fat or butter. A nice way to use poor potatoes.—Mrs. N. L. Lufkin, Caribou.

STUFFED TOMATOES. — Get them as large and fine as possible. Cut a round place in the top ; scrape out all the soft parts. Mix with stale bread crumbs, onions, parsley, butter, pepper and salt ; chop very fine, and fill the tomatoes carefully. Bake in a moderately hot oven. Put a little butter in the pan, and see that they do not burn or become dry.—Mrs. W. H. Cook.

REDGEREE. — Equal quantities cold fish and cold rice, two ounces butter, yolks of two eggs, salt. Melt butter in pan. Stir in fish and rice. Stir in eggs. Do not allow to boil. Serve hot breakfast or for tea.—Mrs. J. N. Clarke, St. Stephen, N. B.

A GOOD BREAKFAST DISH. — Boil and mash some mealy potatoes. Then with two or three well beaten eggs make into a paste. Work it well, dust it with flour and roll out like dough. Take some thin mutton or lamb chops, trim off the fat, pepper and salt both sides. Now cut the paste into shape, cover the meat like a puff, pinch the edges together and fry a light brown. They look better if an inch of the bone is left visible. Any kind of chopped meat well seasoned can be used instead of chop.—Gynx.

EGG FRIZZLE. — Pour boiling water on salt, smoked beef slivered. Pour off the water and then frizzle it in the frying-pan with butter. When done break in two or three eggs, and stir it till the egg is hardened.

EGG SUR LA PLAT. — Beat the whites of four eggs with a half teaspoon of salt; spread over a buttered platter making a hollow for each yolk which should be kept whole. Put a bit of butter and pepper on each, and bake till the egg has set.—Hattie M. Johnson, Bangor.

HAM SANDWICHES. — Chop one cup of ham very fine. One teaspoon mustard and a pinch of salt mixed to a stiff paste with three dessertspoonfuls of creamed butter. Spread thin slices of bread with paste, then with ham.—Mabel Freeman.

HAM AND EGG SANDWICHES. — Cold, boiled ham chopped fine, hard boiled eggs chopped fine, one tablespoonful melted butter, one tablespoonful mustard, pepper and salt to taste. Spread between layers of bread and butter.—Mrs. Theo. Cary, Houlton.

SARDINE SANDWICHES. — Take the sardines from the box and lay them on a cloth, that the oil may be absorbed. Split each in two and remove the backbone and all the skin possible. Butter thin slices of bread, place the half fishes in the half slice, squeeze a little lemon juice over them, cover with the remaining bread and press together gently. Cut with a sharp knife into two or three pieces.

OMELET. — Four eggs, two teaspoonfuls flour, one cup sweet milk. Mix milk enough to make it smooth, a little salt. Beat the yolks first and mix them, adding the whites after they are beaten to a froth. Spread it over a buttered spider. Double it after standing ten minutes.—Mrs. A. D. Phelps, Lincoln.

SCALLOPED EGGS. — Mix equal parts minced ham and fine bread crumbs. Season with salt, pepper, and melted butter, adding milk to moisten till quite soft. Half fill buttered Gem pans or small patty pans with this mixture, and break an egg carefully upon the top of each. Dust with salt and pepper. Sprinkle finely powdered crackers over all. Set in the oven and bake eight minutes.

POTATO PUFFS. — One cup of mashed potato. One-half cup of milk. One tablespoonful melted butter. One beaten egg, salt and pepper. Bake half an hour.—C. E. J.

SHIRRED EGGS. — Butter a round, flat tin, holding about one pint. Break into it three eggs. Put a piece butter on each. Pour over them one-half cup sweet cream. Sprinkle on a little pepper and salt. Bake in a hot oven five minutes.—Mrs. Parsons.

❖ FANCY DISHES. ❖

HOW TO MAKE JELLIES.

Only the best quality of fruit should be selected for preserving—that which is ripe but not overripe. This caution is especially necessary in preparing jelly. The gelatinous substance of the fruit grows watery with age, and in spite of all efforts jelly made from too ripe fruit will not “form.” Currant jelly is usually the first preserving done. Strawberries are often neglected, as they are an extremely delicate fruit to keep through the hot weather. Currant jelly-making is one of the most delicate culinary arts. It requires care, skill and attention to the smallest details. Without this the jelly may come, but it will be dark and stringy, and flavorless or, most humiliating of all to the housekeeper’s pride, it may be thin. If the jelly does not “form” in one night, there is little use in working it over. The currants have been overripe or the juice has been cooked too long. It will grow a little thicker if it is set in the sun for a day or two, covered with pieces of glass, but jelly once thin will never form rightly and no care can remedy the mistake. The Fourth of July is about the right time in this locality to pick currants for jelly, but this season a week later will not be too much to allow for the slow summer.

Speed is of the greatest consequence in all preserving, as the natural flavor of the fruit is more readily saved. The old-fashioned method of squeezing the juice from the unheated fruit and boiling it down to a thick conserve is happily abandoned now by all intelligent housekeepers. Place the currants, which may be stewed if you wish, though it is not necessary, in a stone jar and set it in a pot of cold water which should be placed on the fire. The stone jar should be covered tightly and be a little higher than the rim of the pot, so that no steam can get to the currants. Cook them in this way thirty minutes after the water begins to boil. Then break the fruit with a potato beetle and strain through a flannel bag. Do not squeeze the currants too hard as the jelly will be cloudy if you do. It is better to press the juice out with a press. To every pint of juice allow a pound of sugar. Put the juice over the fire in a porcelain-lined kettle and let it cook gently, fifteen minutes after it boils. Then add the sugar; stir to dissolve it as quickly as possible, and at the first boiling remove the kettle from the fire and fill the bowls or tumblers you have in readiness. These should be standing in a pan of boiling water to prevent their being cracked by the hot jelly. Opaque bowls or jars are better to keep jelly than tumblers, as they exclude the light. A bowl makes a prettier mold for the table. It is well to put a specimen of the jelly in a tumbler to examine its clearness and color.

Many housekeepers prepare currant jelly spiced to eat with mutton and other meats. This is easily done by adding a tablespoonful of cinnamon and one of mace, tied in a bag, to the juice when put on to boil. Before you add the sugar take out the bag of spices, and add a tablespoonful of cloves, which may remain in the jelly as they look pretty floating in the clear crimson foam.

Black currant jelly is excellent, and is made in the same way as red currant.

The amateur cook may fail in her first currant jelly, but she will be sure to succeed with grape or quince jellies. They are much more easily made and can scarcely fail to be firm and fine. Grapes are made into jelly in the same way as currants. The fruit should be only just ripe, and green grapes just before they turn, are often used. The most delicious grape jelly is made of the large fox grapes common in thickets in New England. Plum jelly is made like grape, and Damson or Green Gage plums are used.

Quinces and crab-apples seem made for jelly. They cannot be preserved without their syrup running to jelly around the fruit. Select the quinces, slice and core them, but put them all together over the fire; cook till tender, allowing a cup of water to every five pounds of fruit. Press out the juice, and to every pint of juice allow a pound of sugar, and proceed as with currant jelly. For crab-apple jelly, choose the best Siberian apples, cut them in half—do not peel or core, place them in a stone jar set in water in the same way as currants, but let them remain on the back part of the range, the water slowly boiling around them for seven or eight hours. Set them off the stove at night and in the morning strain the cold juice through a flannel, boil it down twenty minutes and add sugar in the same proportion as in currants. Let it boil up and then fill the bowls.

For peach jelly add three-quarters of the blanched kernels of the peach nuts. After the juice is pressed out allow a scant pound of sugar to a pound of juice. Cook the juice twenty minutes, add the sugar, let it boil up once and put in the bowl. Do not seal up any jelly at once, but leave it uncovered till the next day, then place two thin papers dipped in brandy over it and seal it up with paper and paste.

CURRANT JELLY. — Leave the currants on the stems. Put into the preserving kettle, and break them with a ladle; when very hot, strain through a coarse linen or flannel bag. Take a pound of sugar to a pint of juice. Sift and heat the sugar as hot as possible without dissolving or burning; add the juice and boil till it jellies.—T. A. Parker.

CHARLOTTE RUSSE, No. 1. — One pint cream, two cups sugar, whites two eggs, one-half box gelatine dissolved in one-half cup milk. Whip the cream stiff. Add eggs and sugar and beat thor-

oughly again. Line a mould with plain or sponge cake. Pour in the mixture, and set away in a cool place until hard enough to use.—Mrs. Parsons.

CHARLOTTE RUSSE, No. 2. — One pint cream whipped light, one-half ounce gelatine dissolved in one gill hot milk, whites of three eggs beaten to a stiff froth, one small teacup sugar. Flavor with vanilla. Mix cream, eggs and sugar. Flavor. Beat in the gelatine and milk last. The gelatine should be quite cold before it is added. Line a mould with slices of sponge cake wet in raspberry shrub. Pour in the mixture, and set in a cool place to form.—Mrs. T. H. Phair.

TAPIOCA CREAM. — Four large spoonfuls tapioca. Cover with water and soak over night. Warm one quart milk. Beat yolks of four eggs and one cup sugar together, and stir into the warm milk with a pinch of salt. Then stir in the tapioca. Beat the whites of the eggs to a froth, and stir into the custard. Flavor with lemon or vanilla.—Mrs. C. H. Akeley.

CUSTARDS. — Three eggs, one pint milk, three dessertspoonfuls sugar. Flavor with nutmeg or lemon. To prevent wheying remove from the oven as soon as the mixture is set.—Mrs. C. G. Gammon.

COFFEE JELLY, No. 1. — One pint of sugar, one pint of strong coffee, one and one-half pints boiling water, one-half pint cold water, a box of gelatine. Soak gelatine two hours in the cold water. Pour the boiling water on, and when dissolved add the sugar and coffee. Strain, turn into moulds, and set away to harden. The sugar may be omitted in case it is served with sugar and whipped cream.

COFFEE JELLY, No. 2. — Dissolve one-half box of gelatine in a large cup of very strong coffee. Then add one pint of boiling water, one cup of sugar. Serve with whipped cream.

LEMON BUTTER. — Beat six eggs, one-fourth pound butter, one pound sugar, rind and juice of three lemons. Mix together, and set in a pan of hot water to cook. Nice for tarts.—Marcie Nichols, Bangor.

FRUIT FILLING. — Four tablespoonfuls each of citron, raisins and blanched almonds, chopped fine. One-half cup sugar and two tablespoonfuls of water. Boil without stirring until it ropes. Beat the white of one egg stiff; pour on the boiling syrup and beat. Add the fruit.

FIG FILLING. — One-half pound of figs and one-half cup stoned raisins, steamed and chopped; juice of one lemon, white of one egg, one-half cup of sugar.

RAISIN FILLING FOR CAKE. — One cup sugar and a little water boiled together until brittle when dropped in cold water. Mix white of one egg well beaten, and one cup of raisins stoned and

chopped, then add boiling sugar and beat well.—Mrs. F. E. Brown.

FRUIT PUNCH. — One dozen oranges, one dozen bananas, one dozen lemons. Pare and slice very thin on a piece of ice in a punch bowl. Put on sugar and let stand a number of hours. A short time before using put on water and more sugar if needed. Use your own judgment in regard to water and sugar.—Mrs. T. H. Phair.

LEMON SYRUP. — Juice of twelve lemons and grated rind of six. Let stand over night. Add six pounds sugar and make a thick syrup. When quite cool strain the juice into it and squeeze oil from the rind to suit the taste. A tablespoonful in a glass of water makes a refreshing drink.

LEMON SHERBET. — Soak one tablespoonful gelatine in one-half cup cold water about ten minutes. Add one cup boiling water, one large pint cold water, one pint sugar, juice of six lemons. Freeze.—Mrs. C. P. Allen.

PINE APPLE SHERBET. — One can of pineapple. Cut out cores and chop fine. One pint of water; one pint of sugar. One tablespoonful of gelatine dissolved in one cup of water.—Mrs. F. E. Brown.

RASPBERRY SHRUB. — Take three quarts raspberries, put into a stone jar, bruise them with a spoon, cover with vinegar, let stand twenty-four hours, then strain through a jelly-bag. Put the liquid on fresh berries, let stand another day. Repeat this process till you have the quantity desired. Add to each pint juice one pound sugar. Put in a preserving kettle and allow it to heat sufficiently to melt the sugar. Bottle while hot.—Hattie M. Johnson, Bangor.

ORANGES IN JELLY. — Boil oranges in water until a straw will easily penetrate them. Clarify one-half pound sugar for each pound of fruit. Cut the oranges in halves or quarters and put them in the syrup. Set over a slow fire until the fruit is clear. Stir into the mixture an ounce or more dissolved isinglass, and let it boil a little longer. Before taking up try the jelly, and if not thick enough add more isinglass, first taking out the oranges in a deep dish and then straining the jelly over them. Lemons may be prepared in the same way.—Mrs. C. G. Gammon.

SNOW FLAKES. — Grate a large cocoa-nut into a glass dish, and serve with cream, preserves, jellies, or jams.

SNOW CREAM — One pint cream, whites of two eggs beaten to a stiff froth. Add one and one-half cups sugar and beat again. Flavor with vanilla. Just before serving add as much very light snow as can be stirred in.—Mrs. Parsons.

ORANGE BAVARIAN CREAM. — One and one-half pints cream, juice of five oranges and grated rind of two, one large cupful sugar, yolks of six eggs, one-half package of gelatine, one-half

cupful cold water. Soak the gelatine two hours in cold water. Whip the cream, and skim off until there is less than one-half pint unwhipped. Grate the rind of the oranges in the gelatine. Squeeze and strain the orange juice, and add the sugar to it. Put the unwhipped cream in the double boiler. Beat the yolks of the eggs and add to the milk. Stir this mixture until it begins to thicken, and add the gelatine. As soon as the gelatine is dissolved take off and place in a pan of ice-water. Stir until it begins to cool (about two minutes), and add the orange juice and sugar. Beat about as thick as soft custard, and add the whipped cream. Stir until well mixed, and pour into the molds. Set away to harden. There will be about two quarts. Serve with whipped cream heaped around the orange cream.—Mrs. W. C. Spaulding, Caribou.

RUSSIAN CREAM. — One quart milk, one cup sugar, yolks four eggs, one-half box gelatine cooked a little longer than for custard. When cold stir in the whites of the eggs beaten very stiff. Flavor and pour into moulds.—Mrs. C. P. Allen.

STRAWBERRY ICE CREAM. — Take two quarts large, ripe strawberries after they have been capped. Put them in a china bowl and sprinkle through and over them one and three-fourths pounds sugar. In two hours much syrup will be formed, which must be added directly to three quarts cream; then put them in the freezer and when beginning to get firm stir in the whole berries left in the bowl. This is a very delicious cream.

BANANA ICE CREAM. — Peel and slice six ripe bananas and put one-half pound sugar over them, taking care to use a silver knife in cutting them as steel turns the fruit black. Let them stand two or three hours. Provide one and one-half quarts rich cream and one quart of milk. Pour part of the milk over one-half box or one ounce gelatine. Let it soak an hour. Heat the other part milk to the boiling point, and stir it into the gelatine. Beat yolks and whites of four eggs separately, and add one-fourth pound sugar to the yolks. Stir this into the bananas after cooking the eggs with the milk and gelatine. Pour the milk into the cream. Mix all together except whites of eggs, which must be slightly beaten and added to the cream as you freeze it. If you use milk instead of cream add ten more bananas.



CANDIES.



ICE CREAM, No. 1. — One quart milk, five eggs. Scald the milk, and beat the yolks with one and one-half cups sugar. Stir into the milk. Let it get perfectly cold. Put into the freezer.

Stir in the whites of the eggs beaten stiff, a pinch of salt, and one teaspoonful vanilla. After it begins to freeze pour in one quart cream.—Mrs. T. H. Phair.

ICE CREAM, No. 2. — One pint whipped cream, two well beaten eggs, one pint milk, one cup sugar. Flavor with vanilla.—Mrs. Clark, Caribou.

BROWN SUGAR CANDY. — Three cups of brown sugar, one cup of cream, boiled together until hard enough to be brittle. One pound of walnuts stirred in last.—Ladies' Whist Club.

BUTTER SCOTCH — Two cups sugar, four tablespoonfuls molasses, four tablespoonfuls water, one-half cup vinegar. Cook until it hardens on a spoon; then add one-half cup butter. Flavor with vanilla. Cool in pans, and cut in squares.—Letitia Graham.

CHOCOLATE CREAMS. — One cup milk, one and one-half cups sugar, butter size of a walnut. Boil eight minutes. Take off stove. Beat three minutes. Make in little balls and dip in melted chocolate. Set away to cool.—Ada A. DeLaittre.

CHOCOLATE CARAMELS. — Three cups sugar, one cup milk, one-half cup chocolate, butter size of a walnut. Beat all together seven minutes. Flavor with vanilla. Take off the stove and beat fast two minutes. Turn into buttered tins and mark off in squares.—Mabel Freeman.

CREAM WALNUTS. — The white of one egg unbeaten; add to this confectioner's or powdered sugar till it is stiff enough to mould readily. Form into little pats and place half an English walnut on either side. The same rule serves for cream dates or chocolates.—C. E. J.

CHRYSTALLIZED POP CORN. — One tablespoonful butter, three tablespoonfuls water, one cup sugar. Boil until ready to candy, then pour in three quarts popped corn. Set away from fire until partially cool.—Mrs. Clark, Caribou.

COCOANUT TAFFY. — One cup of sugar, one-half cup molasses, one-half cup of milk, one large cup of dessicated cocoanut, moistened with part of the milk. Let the milk and molasses come to a boil, add sugar and let it boil. When near done add cocoanut. To ascertain when done, try as for molasses candy.—C. E. J.

COCOANUT CAKES. — Whites of three eggs, one cup sugar, two cups cocoanut, two tablespoonfuls flour.—Mrs. D. W. Nickels, Maysville.

FRENCH CONFECTIONERY, No. 1. — One pound confectioner's sugar, white of one egg, equal quantity water, flavor to taste. Beat sugar in gradually until it forms a thick paste. If filled with almonds roll in granulated sugar. Dates or prunes may be used if preferred.—Mrs. Walker, Bangor.

FRENCH CONFECTIONERY, No. 2. — One cup molasses, one-half

cup sugar, one-fourth cup chocolate cut fine, one-half cup milk, one heaping tablespoonful butter. Boil all together, stirring all the time. When it hardens use cold water. Pour in shallow pans, and as it cools cut in squares.—Mrs. Walker, Bangor.

HONEY CANDY. — Two cups sugar, one cup water, one-half cup honey (scant). Boil the sugar and water thoroughly, then add honey. When done pull.—Mabel Freeman.

HARLEQUIN CANDY. — First layer, cocoanut: one-half white of egg, one-half teaspoonful cream, one cup fresh grated cocoanut. Mould in white confectioner's sugar until stiff. Knead with the hands, and spread with the fingers in the bottom of a loaf tin lined with writing paper slightly buttered or sugared. Second layer, pink: one-half white of egg, one-half teaspoonful cream, one teaspoonful vanilla. Mould in pink confectioner's sugar until stiff enough to knead with the hands, and spread with the fingers on top of first layer. Third layer, almond: one-half white of egg, one tablespoonful cream, one-half tablespoonful almond extract, three-fourths cup blanched and split almonds. To the egg, cream and extract add white sugar until stiff enough to knead. Mould in almonds and spread upon pink layer. Fourth layer, chocolate: one-half white of egg, one-half tablespoonful cream, two tablespoonfuls vanilla, one square Baker's chocolate melted. Mould in white sugar as before, and spread upon almond layer. Fifth layer, orange: one-half white of egg, the rinds of two oranges carefully grated, juice of half an orange. Mould in white sugar, and spread upon chocolate layer. Water may be substituted for cream. Three pounds white sugar and one-half pound pink sugar are sufficient for this quantity. The loaf tin is a breadpan.—Mrs. Ephraim Thurston, Bangor.

MOLASSES CANDY. — Two cups molasses, one cup of sugar, one-half cup of butter, one-half cup of water. Boil all together, add a pinch of soda when nearly done. Boil till hard enough to pull. In pulling or working do not *twist* the candy.—Ladies' Whist Club.

NUT CANDY. — The white of one egg, same quantity of water and one teaspoonful vanilla will make thirty or forty with one pound English walnuts. Sugar enough to make the liquid stiff. For naugat: cut up the broken nuts and mix with what paste remains. For lemon: one large lemon, grate the rind, squeeze out the juice, and work in about one pound sugar, and roll into balls. This will make seventy-five or one hundred. For orange: make same as lemon.

PEANUT CANDY. — Two cups white sugar, four cups cold water, one teaspoonful cream tartar. Boil sugar and water together until stringy. Add cream tartar and pour into a buttered, shallow pan. Stir in shelled peanuts. When nearly cold, cut in squares.—Mrs. J. Cary, Caribou.

SUGAR CANDY.—Six cups sugar, one cup vinegar, one cup water, one tablespoonful butter. Boil without stirring one-half hour, or till it crisps in water. Before taking from fire add one teaspoonful soda in a little hot water.—Mrs. Ben Sprague, Spragueville.

STRAWBERRY DROPS.—Add two ounces strawberry juice (fresh or canned) to one-half pound powdered sugar. Rub the mixture into a sauce pan and stir it over the fire until it begins to simmer. Remove from fire and stir briskly five minutes. Oil some paper, drop the strawberries on it by the saltspoonful, and let them dry in a cool place.—Miss Graves.

❖ Teas, Coffees, Spices, Flour. ❖

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BILL OF FARE.

SUNDAY, DEC. 1.

Breakfast.—Oatmeal, baked beans, brown bread, raised biscuits, doughnuts, coffee.

Dinner.—Roast chickens, escalloped oysters, mashed potatoes, squash, celery, pickles, white bread, fruit pudding with foam sauce, apples, coffee.

Supper.—Oyster stew, fancy crackers, baked sweet apples with cream, cookies, milk, tea.

MONDAY, DEC. 2.

Breakfast.—Sliced tongue, baked potatoes, baked sweet apples and cream, brown bread toast, white bread, doughnuts, coffee.

Dinner.—Beefsteak, baked potatoes, squash, pickles, brown bread, white bread, mince pie, cheese, tea.

Supper.—Graham muffins, buttered toast, scrambled eggs, apple sauce, sponge cake, cheese, tea.

TUESDAY, DEC. 3.

Breakfast. — Oatmeal, sausages, baked potatoes, raised biscuits, doughnuts, coffee.

Dinner. — Roast beef, mashed potatoes, turnip, onions, boiled rice, apple pie, cheese, coffee.

Supper. — Sliced roast beef, rice croquettes, muffins, Washington pie, chocolate.

WEDNESDAY, DEC. 4.

Breakfast. — Oranges, cerealine, beef croquettes, fried potatoes, buttered toast, doughnuts, coffee.

Dinner. — Tomato soup, boiled leg of mutton with gravy, baked macaroni, turnip, graham bread, mince pie, cheese, tea.

Supper. — Cold sliced mutton, broiled potatoes, cabbage salad, Parker house rolls, sauce, cake, cocoa.

THURSDAY, DEC. 5.

Breakfast. — Cornmeal mush, fried chicken, baked potatoes, rolls, doughnuts, coffee.

Dinner. — Roast turkey, mashed turnip, squash, onions, celery, cranberry sauce, pickles, graham bread, white bread, apple, tapioca pudding with cream and sugar, fruit, coffee.

Supper. — Cold turkey, baked potatoes, graham gems, white bread, gooseberry preserves, plain cake, cheese, tea.

FRIDAY, DEC. 6.

Breakfast. — Oatmeal, tripe fried in batter, baked potatoes, corn cake, white bread, doughnuts, coffee.

Dinner. — Pea soup, fried fresh cod, boiled potatoes, boiled beets, rice, apple pie, cheese, grapes, coffee.

Supper. — Cod fish *a la creme*, baked potatoes, muffins, white bread toast, cup cake, cheese, chocolate, tea.

SATURDAY, DEC. 7.

Breakfast. — Oatmeal, sliced corned beef, baked potatoes, muffins, buckwheat fritters with syrup, doughnuts, coffee.

Dinner. — Roast pork, mashed potatoes, turnip, onions, celery, pickles, cranberry sauce, graham bread, blueberry pie, cheese, coffee, grapes.

Supper. — Baked beans, brown bread, sliced tomato pickles, Parker house rolls, currant cake, tea.

THE ART OF DINING.

To begin with, let the table, when no one is present but the home circle, be the model of what it should be when surrounded by guests. Lay a piece of thick Canton flannel under your tablecloth. Even coarse napery will look like a much better quality with a subcover than if spread directly over the bare table top.

Avoid the cheap tricks of hotels and restaurants in the arrangement of napkins and table utensils. Simplicity is never ridiculous, while pretension usually is. Place the napkin on the left side of the plate, with a piece of bread in its folds, the fork on the right hand, next to that the knife, with the sharp edge turned from the one who is to use it; beyond this the soup spoon. At the point of these set the tumbler and individual butter plate. Mats, tablespoons, salt-cellars and pepper-cruets may be arranged to suit one's own taste. Banish the heavy castor from the center of the table and put there instead a vase of flowers; if it be nothing more ambitious than some bits of ivy or evergreen, brightened by a spray of wintersweet. At the carver's place spread a white napkin, the point toward the middle of the table, to protect the cloth from splashes of gravy. Let the soup be served by the mistress and eaten with no accompaniment except dry bread. When this course has been removed the meat and vegetables may be placed on the table.

The heavy part of the dinner eaten, the maid should be summoned and should commence the clearing of the table by carrying out, first the meat, then the dishes of vegetables and after that plates and butter plates, placing one on top of the other, and using a tray to transfer everything except the large platters. Do not permit her to go through the operation of scraping the contents of one plate into another with a clatter of knives and forks and then bearing off the whole pile at once. Two plates at a time are enough for one load. Next after the soiled dishes, have taken off mats, salt-cellars and other table furniture but tumblers, water-bottle or pitcher, napkin rings and ice bowl, and then have the crumb brush and tray used. The dessert is then served, and, except at a ceremonious dinner, the tea or coffee, which should never appear earlier in the action, and the work of waiting is done. When one realizes the exceeding simplicity of this much-dreaded branch of domestic service it seems incomprehensible that in so many families dainty waiting should be unknown. I am well aware that the question of serving is generally the sticking point. It is very hard—sometimes impossible—for the mistress with but one maid of all work to demand that that one shall be a practiced waitress. It is much easier to have the food jumbled on the table in a helter-skelter fashion than to run the risk of making trouble by insisting that it shall be served in courses. But the matter is not so difficult, after all, if the servant understands from the beginning that this will be required of her.

BRINE FOR HAM.

One quart salt—scant, one pail of water, one cup of sugar, one teaspoonful saltpetre. Boil together and when cold pour over the ham and set in a cool place.

TO BOIL EGGS.

Three minutes will boil them soft. Five minutes will cook whites hard. Eight minutes will cook hard all through.

USEFUL IN THE KITCHEN.

Ten common-sized eggs weigh one pound.

Soft butter the size of an egg weighs one ounce.

One pint of coffee A sugar weighs twelve ounces.

One quart of sifted flour (well heaped) one pound.

One pint of best brown sugar weighs thirteen ounces.

Two teacups (well heaped) of coffee A sugar weigh one pound.

Two teacups (level) of granulated sugar weigh one pound.

Two teacups of soft butter (well packed) weigh one pound.

One and one-third pints of powdered sugar weigh one pound.

Two tablespoonfuls of powdered sugar or flour weigh one pound.

One tablespoon (well rounded) of soft butter weighs one ounce.

One pint (heaped) of granulated sugar weighs fourteen ounces.

One tablespoonful (well heaped) granulated, coffee A or best brown sugar equals one ounce.

Four teaspoons are equal to one tablespoon. Two and one-half teacups, level, of the best brown sugar weigh one pound.

Miss Parloa says one generous pint of liquid, or one pint of finely chopped meat, packed solidly, weighs one pound, which it would be very convenient to remember.

Teaspoons vary in size, and the new ones hold about twice as much as an old fashioned spoon of thirty years ago. A medium-sized teaspoon contains about a drachm.

PANTRY HINTS.

Ham should be boiled very quickly, and just enough to cook through.

Tin cleaned with paper will shine better than when cleaned with flannel.

If sassafras bark is sprinkled among dried fruit it will keep out the worms.

Oilcloths will last longer if one or two layers of wadded carpet lining are laid under them.

Tea leaves are good to scatter over carpets before sweeping, not only to freshen the colors, but also to prevent the dust arising.

Lay a piece of thick Canton flannel under your tablecloth. Even coarse napery will look a much better quality with a subcover than if spread directly over the bare table top.

Flowers can be kept fresh for some time if a pinch of soda or saltpetre is added to the water. Wilted roses will regain their freshness if dipped a minute or two in hot water.

A HANDY LIST.

Housekeepers will find this list useful to paste over their mixing table :

- Four saltspoonfuls equal one teaspoonful.
- Three teaspoonfuls equal one tablespoonful.
- Two gills equal one cup.
- Two cups equal one pint.
- Two pints equal one quart.
- Three quarts equal one gallon.
- Four cups flour equal one pound.
- Three cups meal equal one pound.
- Two cups sugar equal one pound.
- One cup solid butter equals one pound.
- One heaping tablespoonful butter equals two ounces.
- One heaping tablespoonful sugar equals one ounce.
- One tablespoonful liquid equals one-half an ounce.

LIQUID MEASURE.

- Two teaspoons equal one dessertspoon.
- Two dessertspoons equal one tablespoon.
- Four tablespoons equal one gill.
- One gill equals one-half cup.
- One tablespoon equals one ounce.
- The yolk of a medium sized egg equals one dessertspoon.
- The white of a medium sized egg equals one tablespoon.

WASHING FLUID.

Has been in use several years in different families in Presque Isle and thoroughly tested and approved. Two pounds sal soda, three ounces borax, one pound unslacked lime. Put all in twelve quarts water and heat twenty minutes, or until dissolved. Let it settle, then pour off and cork tightly. For washing use one quart of the fluid in three pailfuls water and one-third bar soap, or one cup soft soap. The clothes should be soaked an hour or more in hot, soapy water in boiler without rubbing. Boil twenty minutes, and rinse without rubbing through two waters.—Mrs. A. H. Jenks.

KEROSENE IN THE LAUNDRY.

Some laundresses consider kerosene a great help in washing, as it lessens the amount of rubbing required. In using it cut one pound of soap fine in sufficient water to form a thick suds; add to this two and one-half tablespoonfuls kerosene. To every gallon of water stir in a pint of the solution. If any oil appears on the top add more soap and water, then boil the clothes; or use one cup soft soap with one teaspoonful of kerosene thoroughly mixed in to three gallons of water.

CURE FOR CHAPPED HANDS.

One ounce glycerine, one-half ounce rose water, ten drops carbolic acid.
—Mrs. Banfill.

POISONS AND THEIR ANTIDOTES.

Acids, Mineral or Vegetable. — Give freely of chalk or magnesia in some mucilage drink. Use small doses morphia to quiet pain. Stimulants in case of collapse should be administered hyperdermically. Emetics at once; use stomach pump, and free use of stimulants.

Aconite. — Emetics at once and a free use of stimulants. Use stomach pump if possible, quickly.

Alcohol. — Emetics and stimulants. Cold douche to head.

Alkalies. — Warm water and mucilage drinks.

Arsenic. — Emetics. Stomach pump at once. Mucilage drink and whiskey.

Balladonna. — Emetics or stomach pump; tonic, acid; mucilage water; white of egg or flax water; whiskey and ammonia and morphine.

Spanish Fly. — Stomach pump or emetics; mucilage water; one tablespoonful sweet oil every hour for six hours.

Carbolic Acid. — Emetics; lime water; sweet oil and stimulants.

Chloral Hydrate. — Emetics; whiskey and ammonia; artificial respiration; electricity.

Copper Salts. — Whites of four eggs every hour; mucilage water.

Corrosive Sublimate. — Stomach pump; emetics; whites of eggs and flour in warm water.

Croton Oil. — Emetics; mucilage water or opium.

Iodine. — Starch in water.

Strychnine. — Emetics; injection of tobacco; bromide of potassi in large doses; stimulants if needed; morphine in large doses.

Opium. — Emetics, belladonna, whipping with twigs, forced walking, cold douche, electricity, hot bottles to stomach.

Phosphorus. — Emetics, spirits of turpentine in oils or fats of any kind, whites of eggs, mucilage drinks, stimulants, magnesia in mucilage.

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